

## Buffalo Chicken Pull-Apart Bread

### Ingredients

6 tbsp butter, melted  
1/3 cups of Big Green Egg Cayenne Pepper Hot Sauce  
1½ cups of shredded roasted chicken  
½ cup blue cheese, crumbled  
½ cup cheddar, shredded  
2 tbsp chives, chopped  
2 tbsp cilantro, chopped  
1 lb. pizza dough

### Blue Cheese Dressing Ingredients

1 cup blue cheese, crumbled  
1 cup mayo  
1 tbsp red wine vinegar  
1/2 tbsp black pepper  
1/4 tsp salt  
1 tsp chives, minced

### Method

Set the EGG for indirect cooking with the convEGGtor to 350°F/177°C.

For the blue cheese dressing, mix all the ingredients together and set aside.

Combine butter, hot sauce, rotisserie chicken, blue cheese, cheddar cheese and chives. Set aside.

Grease a Big Green Egg round drip pan. Separate pizza dough into 1-inch balls, then flatten the ball slightly to about ½ inch. Add the dough balls and the chicken mixture to the pan, alternating a bread ball and 2 tbsp chicken mixture in the outer circular area until the circle is closed.

Bake 40 minutes, uncovered, then cover with foil and bake 20 minutes more. Garnish with cilantro and serve with blue cheese dressing.

