



## BUFFALO CHICKEN PARM POPPERS

### INGREDIENTS

Farm Rich® Boneless Buffalo Bites with enclosed Buffalo Sauce.

1 container of store bought French Bread - raw dough

Mozzarella Cheese approx. 1" cube per popper

### DIRECTIONS

Slice a 1" slice of dough and roll it out.

Place one boneless bite onto the dough and top it with a cube of the Mozzarella.

Gently wrap the dough all the way around the chicken and the cheese, gently securing with a toothpick.

Bake them at 350°F for approx. 15 minutes, or until they're golden, the cheese is melty and the chicken is fully cooked through.

Let them cool, and dig in.

Serve them with the enclosed Farm Rich Buffalo Sauce for dipping!