Low Carb Buffalo Chicken Tacos

1 cup shredded Mexican cheese

1 ½ cups shredded rotisserie chicken

¼ cup cream cheese

¼ cup buffalo hot sauce

2 tablespoons crumbled blue cheese(optional)

Ranch for dipping

3 inch biscuit cutter.

Preheat oven to 350 degrees

Line a baking sheet with parchment paper.

Place biscuit cutter on the parchment paper, fill with 2 tablespoons of cheese, lift, and repeat on the paper to use up all the cheese, make sure that you leave at least 2 inches between each cheese pile to compensate for cheese melting.

Place in the oven and bake for 10 minutes, till cheese is melted and bubbly.

Combine the chicken, cream cheese, hot sauce and bleu cheese if using.

When the cheese circles are still hot, place 1 tablespoon f dip on one side of the cheese circle, use a spatula to fold the other side over to form a taco.

Let cool before handling.

Serve with ranch for dipping.