

Crispy Chicken Chipotle Melts with Cool Ranch Swirl You'll Crave

There are melt recipes... and then there are



OVEN
400°F

TIME
15 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

- 2 boneless, skinless chicken breasts
- 1 cup flour
- 2 eggs, beaten
- 2 cups panko bread crumbs
- 1 cup chipotle sauce
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 cup ranch dressing
- 1 tbsp fresh lime juice
- 1/2 cup chopped fresh cilantro
- Salt and pepper, to taste
- Cooking oil, for frying

DIRECTIONS

1. Preheat oven to 400°F.
2. Season chicken with salt and pepper. Dredge in flour, dip in beaten eggs, then coat thoroughly in panko.
3. Heat oil in a skillet over medium heat. Fry chicken until golden and crispy (about 3-4 minutes per side).
4. Place fried chicken on a baking sheet. Brush with chipotle sauce and top with cheddar and mozzarella.
5. Bake for 10 minutes, or until the cheese is melted and bubbling.
6. Meanwhile, mix ranch dressing, lime juice, and cilantro to make your cool ranch swirl.
7. Remove chicken from the oven and drizzle with ranch swirl before serving.

SWAPS & NOTES

Chipotle sauce : Use a chipotle mayo, adobo-infused crema, or bottled chipotle BBQ.

Cheeses : Swap in pepper jack for more heat or Monterey Jack for extra melt.

Panko : Regular breadcrumbs work, but panko gives the crispiest crust.

Sub in parsley or leave it out entirely.

TIPS FOR SUCCESS

Fry in batches to avoid crowding the pan and ensure even browning.

Use a meat thermometer : internal temp should hit 165°F.

Let cheese brown slightly in the oven for a melty, bubbly finish.

Drizzle the ranch just before serving to keep it cool and fresh.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chicken-chipotle-melts-with-cool-ranch-swirl-youll-crave/>