

Crunchy Buffalo Chicken Bacon Ranch Wraps - Flavor in Every Bite

Let's be honest: if you love



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INGREDIENTS

1 lb boneless, skinless chicken breasts, cooked and shredded

$\frac{1}{2}$ cup buffalo sauce

$\frac{1}{2}$ cup ranch dressing

$\frac{1}{2}$ cup crumbled bacon

1 cup shredded cheddar cheese

$\frac{1}{2}$ cup diced tomatoes

$\frac{1}{4}$ cup diced red onion

$\frac{1}{4}$ cup chopped fresh cilantro

4 large flour tortillas

1 cup crushed tortilla chips

Optional Swaps & Add-Ins:

Make it spicier: Use extra hot sauce or pepper jack cheese.

Lighten it up: Use Greek yogurt ranch or skip the bacon.

Swap tortillas: Try spinach wraps or low-carb versions.

Add greens: Toss in shredded romaine or arugula for crunch and color.

Instructions:

Mix the chicken In a large bowl, toss the shredded chicken with buffalo sauce until fully coated.

Combine the ranch layer In a separate bowl, mix together the ranch dressing, crumbled bacon, cheddar cheese, tomatoes, red onion, and chopped cilantro.

Assemble the wraps
Lay out the flour tortillas.
Divide the buffalo chicken mixture evenly among them. Spoon the ranch mixture on top.
Add the crunch
Sprinkle each wrap with a generous handful of crushed tortilla chips.
Wrap it up
Fold in the sides and roll up tightly.
Serve immediately while everything is warm, melty, and crispy.

Tips for Success:

Use warm tortillas to make rolling easier and prevent cracking.

If prepping ahead, add chips just before serving to keep them crunchy.

Want a grilled finish? Lightly toast the wraps in a skillet for extra crispiness.

Double the recipe-they disappear fast!

Serving Suggestions & Pairings:

Crockpot Nacho Dip as a starter

Sheet Pan Quesadillas for a buffalo-themed spread

A glass of Blueberry Lemonade to cool the heat

Chocolate Chip Cookie Bites for a sweet finish

Storage & Leftovers:

Fridge: Store components separately for best results. Assembled wraps can be kept for 1 day (chips will soften).

Meal prep: Make chicken and ranch mix ahead, store in containers, and assemble fresh.

Reheat: Warm chicken in microwave or skillet before wrapping.

DIRECTIONS

1. Mix the chicken: In a large bowl, toss the shredded chicken with buffalo sauce until fully coated.
2. Combine the ranch layer: In a separate bowl, mix together the ranch dressing, crumbled bacon, cheddar cheese, tomatoes, red onion, and chopped cilantro.
3. Assemble the wraps: Lay out the flour tortillas. Divide the buffalo chicken mixture evenly among them. Spoon the ranch mixture on top.
4. Add the crunch: Sprinkle each wrap with a generous handful of crushed tortilla chips.
5. Wrap it up: Fold in the sides and roll up tightly. Serve immediately while everything is warm, melty, and crispy.
6. Tips for Success: Use warm tortillas to make rolling easier and prevent cracking.
7. If prepping ahead, add chips just before serving to keep them crunchy.
8. Want a grilled finish? Lightly toast the wraps in a skillet for extra crispiness.
9. Double the recipe-they disappear fast!
10. Serving Suggestions & Pairings: These wraps are perfect with:
11. Crockpot : Nacho Dip as a starter
12. Sheet : Pan Quesadillas for a buffalo-themed spread
13. A glass of : Blueberry Lemonade to cool the heat
14. Chocolate : Chip Cookie Bites for a sweet finish
15. Storage & Leftovers: Fridge: Store components separately for best results. Assembled wraps can be kept for 1 day (chips will soften).

16. Meal prep: Make chicken and ranch mix ahead, store in containers, and assemble fresh.
17. Reheat: Warm chicken in microwave or skillet before wrapping.
18. More Recipes You'll Love: Get your spicy, cheesy fix with these crowd favorites:
19. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
20. Sheet : Pan Quesadillas
21. Crockpot : Nacho Dip
22. Final Thoughts: Crunchy Buffalo Chicken Bacon Ranch Wraps are the kind of meal that brings big flavors with very little effort. They're creamy, spicy, cheesy, and crunchy-everything you want in a wrap that doesn't take itself too seriously.
23. Make these for lunch, dinner, or your next casual gathering, and watch them disappear. And if you whip up a batch, tag @chefmaniac so I can see your spicy wrap creations!

TIPS FOR SUCCESS

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

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