

Crunchy Buffalo Chicken Bacon Ranch Wraps - Bold, Spicy, and Loaded

Ready for your new favorite lunch or weeknight dinner? These



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb boneless, skinless chicken breasts

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

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

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

1 cup shredded lettuce

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

$\frac{1}{2}$ cup shredded cheddar cheese

4 large flour tortillas

$\frac{1}{2}$ cup diced red onion

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

$\frac{1}{2}$ cup diced green onions

Optional Add-Ins & Swaps:

Swap cheddar with pepper jack or mozzarella for a different twist

Use grilled or rotisserie chicken for a shortcut

Add avocado slices or jalapeños for extra creaminess or kick

Skip the skillet and serve cold for a no-cook lunch option

Instructions:

Bake the chickenPreheat oven to 375°F. Place chicken breasts on a baking sheet and bake for 25-30 minutes, or until cooked through. Let cool slightly, then shred.

Make the fillingIn a large bowl, combine shredded chicken, buffalo sauce, ranch dressing, crumbled bacon, diced red onion, celery, and green onions.

Mix until evenly coated.

Assemble the wraps Lay out the flour tortillas.

Divide the chicken mixture evenly among them. Top with shredded lettuce, diced tomatoes, and cheddar cheese.

Wrap it up Roll each tortilla tightly, tucking in the sides to form wraps.

Griddle the wraps Heat a skillet over medium heat.

Place wraps seam-side down and cook 2-3 minutes per side, until golden and crispy.

Serve Slice in half and serve hot with extra ranch or buffalo sauce for dipping, if desired.

Tips for Success:

For extra crisp, brush wraps with butter or oil before toasting

Let chicken cool slightly before mixing to keep lettuce fresh

Use toothpicks to hold wraps in place while searing if needed

Make-ahead tip: Store the filling separately and assemble fresh before griddling

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a cheesy starter

Sheet Pan Quesadillas for a party platter feel

Blueberry Lemonade to cool the heat

Cheesy Hot Dip Inspired by a Classic Sandwich to double down on indulgence

Chocolate Chip Cookie Bites for a simple, sweet finish

Storage & Leftovers:

DIRECTIONS

1. Bake the chicken: Preheat oven to 375°F. Place chicken breasts on a baking sheet and bake for 25-30 minutes, or until cooked through. Let cool slightly, then shred.
2. Make the filling: In a large bowl, combine shredded chicken, buffalo sauce, ranch dressing, crumbled bacon, diced red onion, celery, and green onions. Mix until evenly coated.
3. Assemble the wraps: Lay out the flour tortillas. Divide the chicken mixture evenly among them. Top with shredded lettuce, diced tomatoes, and cheddar cheese.
4. Wrap it up: Roll each tortilla tightly, tucking in the sides to form wraps.
5. Griddle the wraps: Heat a skillet over medium heat. Place wraps seam-side down and cook 2-3 minutes per side, until golden and crispy.
6. Serve: Slice in half and serve hot with extra ranch or buffalo sauce for dipping, if desired.
7. Tips for Success: For extra crisp, brush wraps with butter or oil before toasting
8. Let chicken cool slightly before mixing to keep lettuce fresh
9. Use toothpicks to hold wraps in place while searing if needed
10. Make-ahead tip: Store the filling separately and assemble fresh before griddling
11. Serving Suggestions & Pairings: Round out your wrap night with:
12. Crockpot : Nacho Dip for a cheesy starter
13. Sheet : Pan Quesadillas for a party platter feel

14. Blueberry : Lemonade to cool the heat
15. Cheesy : Hot Dip Inspired by a Classic Sandwich to double down on indulgence
16. Chocolate : Chip Cookie Bites for a simple, sweet finish
17. Storage & Leftovers: Fridge: Wraps can be stored in foil or containers for up to 3 days
18. Reheat: Toast in a skillet or air fryer to re-crisp
19. Freeze: Not recommended once assembled, but you can freeze the filling alone
20. More Recipes You'll Love: Love bold, handheld, crowd-pleasing meals? Don't miss:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: These Crunchy Buffalo Chicken Bacon Ranch Wraps are a fiery, creamy, cheesy wrap dream come true. They're perfect for when you want bold flavors fast-and they're guaranteed to disappear the moment you serve them.
25. Give them a try and tag @chefmaniac with your golden wrap creations-I'd love to see your skillet skills!

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

Original recipe: <https://chefmaniac.com/crunchy-buffalo-chicken-bacon-ranch-wraps-bold-spicy-and-loaded/>