

## BBQ Bacon Ranch Chicken Mac & Cheese Bites That Disappear Fast

Say hello to your next favorite party food, game day snack, or anytime indulgence:



**OVEN**  
**375°F**

**TIME**  
**20 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup cooked chicken, shredded
- 1 cup elbow macaroni, cooked and cooled
- 1/2 cup BBQ sauce
- 1/4 cup ranch dressing
- 1/2 cup shredded cheddar cheese
- 1/4 cup cooked bacon, crumbled
- 1/4 cup panko breadcrumbs
- Salt and pepper, to taste

Cooking spray

Swaps and Notes:

Chicken: Use rotisserie or leftover grilled chicken for ease.

BBQ Sauce: Sweet, smoky, or spicy-go with your fave.

Ranch: Use Greek yogurt ranch for a lighter twist.

Make it spicy: Add a dash of hot sauce or diced jalapeños.

Cheese swap: Monterey Jack or smoked gouda also work great.

Step-by-Step Instructions:

Preheat Oven: Set your oven to 375°F and line a baking sheet with parchment paper.

Mix the Filling: In a large bowl, combine cooked chicken, macaroni, BBQ sauce, ranch dressing, cheddar cheese, bacon, salt, and pepper.

Form the Bites: Scoop out small balls using a spoon or cookie scoop and shape with your hands.

**Prepare Breading:** In a small bowl, mix panko breadcrumbs and a small handful of cheddar.

**Coat the Bites:** Roll each mac 'n' cheese ball in the breadcrumb mixture to coat.

**Bake:** Place on the prepared baking sheet, spray tops lightly with cooking spray, and bake for 15-20 minutes or until golden and crispy.

**Serve Hot:** Let cool slightly, then serve warm and gooey.

**Tips for Success:**

Let the mac and chicken mixture chill briefly in the fridge before forming for easier handling.

For extra crunch, broil the bites for the last 2-3 minutes of baking.

Make ahead and reheat in the oven to keep them crisp-not soggy.

Serve with extra BBQ or ranch on the side for dipping.

**Serving Suggestions and Pairings:**

A pitcher of Blueberry Lemonade for a sweet contrast

A pan of Crockpot Nacho Dip for your snack spread  
Sheet Pan Quesadillas if you want to keep the handheld theme going

Or stack them next to Cheesy Chicken Sliders for a heavy-hitter comfort food menu

**Storage and Leftover Tips:**

**Fridge:** Store cooled bites in an airtight container for up to 3 days.

## DIRECTIONS

1. **Preheat : Oven:** Set your oven to 375°F and line a baking sheet with parchment paper.
2. **Mix the : Filling:** In a large bowl, combine cooked chicken, macaroni, BBQ sauce, ranch dressing, cheddar cheese, bacon, salt, and pepper.
3. **Form the : Bites:** Scoop out small balls using a spoon or cookie scoop and shape with your hands.
4. **Prepare : Breading:** In a small bowl, mix panko breadcrumbs and a small handful of cheddar.
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7. **Serve : Hot:** Let cool slightly, then serve warm and gooey.
8. **Tips for Success:** Let the mac and chicken mixture chill briefly in the fridge before forming for easier handling.
9. **For extra crunch,** broil the bites for the last 2-3 minutes of baking.
10. **Make ahead and reheat** in the oven to keep them crisp-not soggy.
11. **Serve with extra BBQ or ranch** on the side for dipping.
12. **Serving Suggestions and Pairings:** These bites are party-perfect, game day ready, or just the ultimate snack board addition. Pair them with:
13. **A pitcher of :** Blueberry Lemonade for a sweet contrast
14. **A pan of :** Crockpot Nacho Dip for your snack spread
15. **Sheet :** Pan Quesadillas if you want to keep the

handheld theme going

16. Or stack them next to : Cheesy Chicken Sliders for a heavy-hitter comfort food menu
17. Storage and Leftover Tips: Fridge: Store cooled bites in an airtight container for up to 3 days.
18. Freezer: Freeze unbaked bites on a tray, then transfer to a freezer bag for up to 1 month.
19. Reheat: Bake at 375°F for 10-12 minutes, or until hot and crispy again.
20. More Recipes You'll Love: Dorito Casserole
21. Sheet : Pan Quesadillas
22. Crockpot : Nacho Dip
23. Cheesy : Chicken Sliders
24. Blueberry : Lemonade
25. Final Thoughts: These BBQ Bacon Ranch Chicken Mac 'n' Cheese Bites are everything good comfort food should be-crispy, creamy, cheesy, and bursting with flavor in every bite. Whether you're serving a crowd or just treating yourself to something extra, they're guaranteed to hit the spot.

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

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