

## Crunchy Buffalo Chicken Bacon Ranch Wraps (Quick + Crispy!)

Buffalo Chicken Bacon Ranch Wraps



**TIME**  
**20 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

- 1 lb boneless, skinless chicken breast, cooked and shredded
- 1/2 cup buffalo sauce
- 1/2 cup ranch dressing
- 1/2 cup cooked bacon, crumbled
- 1 cup shredded cheddar cheese
- 4 large flour tortillas
- 1 cup crushed crispy fried onions

### DIRECTIONS

- 1.** Mix the Chicken: In a large bowl, mix the shredded chicken with buffalo sauce until fully coated.
- 2.** Prep the Ranch Mix: In a small bowl, combine ranch dressing with the crumbled bacon. Set aside.
- 3.** Assemble the Wraps: Lay out your flour tortillas. Down the center of each, layer:
  - 4.** A scoop of the buffalo chicken
  - 5.** A spoonful of ranch bacon mix
  - 6.** A sprinkle of shredded cheddar
  - 7.** A handful of crushed crispy fried onions
- 8.** Roll It Up: Fold the sides in, then roll up tightly like a burrito.
- 9.** Crisp the Wraps: Heat a large skillet over medium heat. Place the wraps seam side down and cook for 2-3 minutes per side, or until golden brown and crisp.
- 10.** Serve Hot: Slice in half and serve warm with extra ranch or buffalo sauce on the side.

### SWAPS & NOTES

and Swaps Chicken : Rotisserie chicken is a huge time saver here.

You can also use thighs or breaded chicken tenders.

Buffalo Sauce : Use your favorite brand or make your own with hot sauce and butter.

Ranch : A homemade ranch works too if you're into from-scratch.

### TIPS FOR SUCCESS

Don't overfill the wraps or they'll be hard to roll and seal.

Use a dry skillet to toast the wraps-no oil needed for a crispy finish.

Preheat the pan so you get that immediate golden crunch.

Make it spicy : Add a dash of hot sauce or cayenne if you love extra heat.

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

Original recipe: <https://chefmaniac.com/crunchy-buffalo-chicken-bacon-ranch-wraps-quick-crispy/>