

## Crunchy Buffalo Chicken Bacon Ranch Wraps: The Boldest Lunch You'll Ever Roll

If you love heat, crunch, and that creamy-cool ranch vibe, you're going to fall for these



**OVEN**  
**375°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb boneless, skinless chicken breasts, diced

1/2 cup buffalo sauce

1/2 cup ranch dressing

4 slices bacon, cooked and crumbled

1 cup shredded lettuce

1/2 cup shredded cheddar cheese

4 large flour tortillas

1/4 cup panko breadcrumbs

1/4 cup grated Parmesan cheese

Salt and pepper, to taste

? Ingredient Swaps & Customizations:

Sub in chicken tenders or boneless thighs for juicier bites.

Use blue cheese dressing if you prefer that tangy kick instead of ranch.

Swap out panko for crushed cornflakes or seasoned breadcrumbs for a different kind of crunch.

Make it low-carb: wrap in lettuce leaves or low-carb tortillas.

Love it spicier? Add a few dashes of hot sauce or sprinkle in some cayenne with the breadcrumbs.

??? Step-by-Step Instructions:

Preheat the OvenSet oven to 375°F. Line a baking sheet with parchment paper.

Toss Chicken in Buffalo SauceIn a medium bowl, coat the diced chicken evenly with buffalo sauce. Season with salt and pepper.

**Bread the Chicken**In a separate bowl, mix panko and grated Parmesan. Press each buffalo-coated chicken piece into the breadcrumb mixture, coating well.

**Bake Until Crispy**Arrange chicken pieces on the prepared baking sheet. Bake for 20-25 minutes, or until golden, crispy, and fully cooked.

**Mix Bacon Ranch**In a small bowl, stir crumbled bacon into the ranch dressing.

**Assemble the Wraps**Lay out the tortillas. Spread a spoonful of bacon ranch on each one. Top with shredded lettuce, cheddar cheese, and crispy buffalo chicken pieces.

**Wrap It Up**Roll tortillas tightly, tucking in the ends as you go.

**Serve and Enjoy**Cut each wrap diagonally and serve warm-or chilled if prepping ahead.

? **Tips for Success:**

For extra crunch, broil the wraps for 1-2 minutes before serving.

**Meal-prep friendly:** Keep the chicken separate and wrap fresh when ready to eat.

**Want to pan-fry the wrap?** Go for it-just brush the outside with a little butter or oil and grill it until golden on all sides.

? **Serving Suggestions & Pairings:**

A side of sweet potato fries or celery sticks with extra ranch

A cold glass of lemonade or a fun party drink like Beer Cheese Dip and chips

Or go all-out game-day style with: These Sheet Pan Quesadillas

This Dorito Casserole

This Walking Taco Bar

## DIRECTIONS

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15. Or go all-out game-day style with: These Sheet Pan Quesadillas
16. This : Dorito Casserole
17. This : Walking Taco Bar
18. This : Cheesy Hot Dip
19. ? Storage & Leftovers: Store the crispy chicken separately in an airtight container for up to 4 days.
20. Wraps are best assembled fresh, but you can prep ingredients ahead and store them individually.
21. To reheat chicken, pop it in the air fryer or oven to keep that crunch alive.
22. ? More Recipes You'll Love: If you're into spicy, cheesy, crowd-friendly eats, don't miss these favorites:
23. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
24. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
25. This : Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd

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

Original recipe: <https://chefmaniac.com/crunchy-buffalo-chicken-bacon-ranch-wraps-the-boldest-lunch-youll-ever-roll/>