

How to Make Warm Ranch Bacon Roll-Ups - A Quick Appetizer Favorite

There's nothing like a warm, cheesy appetizer to kick off a gathering-and these



OVEN
375°F

TIME
12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 large flour tortillas
- 8 oz cream cheese, softened
- 1 packet (1 oz) ranch seasoning mix
- 1 cup shredded cheddar cheese
- ½ cup cooked and crumbled bacon
- ¼ cup finely chopped green onions
- ¼ cup finely chopped red bell pepper (optional)
- ¼ cup sour cream (optional, for extra creaminess)

DIRECTIONS

1. Preheat the Oven: Preheat oven to 375°F (190°C).
2. Line a baking sheet with parchment paper or lightly grease it.
3. Mix the Filling: In a mixing bowl, blend softened cream cheese with ranch seasoning until smooth.
4. Stir in cheddar cheese, bacon, green onions, and red bell pepper if using.
5. Add sour cream for a creamier consistency, if desired.
6. Assemble the Roll-Ups: Spread a generous layer of the filling mixture onto each tortilla, covering evenly.
7. Roll each tortilla tightly and place seam-side down on the baking sheet.
8. Bake: Bake for 10-12 minutes, or until tortillas are lightly crispy and filling is heated through.
9. Slice and Serve: Let roll-ups cool slightly.
10. Slice into pinwheels or serve whole, depending on your vibe.
11. Serve warm for maximum cheesy gooeyness.

SWAPS & NOTES

Try chopped cooked turkey bacon or veggie bacon.

Add heat : Stir in diced jalapeños or a pinch of cayenne.

Cheese options : Pepper jack, Colby Jack, or mozzarella work well too.

Mini version : Use small street taco-size tortillas for bite-sized roll-ups.

TIPS FOR SUCCESS

Warm tortillas briefly to make rolling easier and prevent tearing.

Chill rolled tortillas before slicing if you're making them in advance.

Use a sharp knife to cut clean pinwheel slices.

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

Original recipe: <https://chefmaniac.com/how-to-make-warm-ranch-bacon-roll-ups-a-quick-appetizer-favorite/>