

These Buffalo Chicken Wraps with Bacon and Ranch Are Weeknight Gold

Fast, flavorful, and totally addictive-these



TIME
3 min

METHOD
Air fryer

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INGREDIENTS

1 lb cooked, shredded chicken breast

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

$\frac{1}{4}$ cup ranch dressing

6 slices cooked bacon, crumbled

1 cup shredded cheddar cheese

4 large flour tortillas

1 cup crushed cornflakes

Ingredient Notes & Swaps:

Chicken: Rotisserie chicken or leftover grilled chicken work great.

Buffalo Sauce: Use mild or hot depending on your heat preference.

Cornflakes: Adds the crunch-sub with panko breadcrumbs if needed.

Cheese: Cheddar melts well, but pepper jack adds a spicy kick.

Step-by-Step Instructions:

Mix the FillingIn a large bowl, combine shredded chicken, buffalo sauce, and ranch dressing. Stir until chicken is evenly coated. Mix in crumbled bacon and cheddar cheese.

Assemble the WrapsLay tortillas flat. Divide the chicken mixture among them, placing it in the center. Sprinkle crushed cornflakes over the filling.

Roll It UpFold in the sides of each tortilla and roll tightly to form wraps.

Crisp in the Skillet Heat a non-stick skillet over medium heat. Place wraps seam-side down and cook for 2-3 minutes per side, or until golden brown and crispy.

Serve Hot Slice in half and serve warm, with extra ranch or buffalo sauce on the side.

Tips for Success:

Don't overfill: Keep wraps tight for easy flipping and even crisping.

Crisp both sides: Press with a spatula for maximum contact and crunch.

Make it ahead: Filling can be prepped 1-2 days in advance and stored in the fridge.

Serving Suggestions & Pairings:

Beer Cheese Dip for dipping

Crockpot Nacho Dip as a spicy, cheesy side

Dorito Casserole to complete the comfort food trifecta

Sheet Pan Quesadillas for a game-day spread

Chicken Enchiladas for a full Tex-Mex feast

Storage & Leftovers:

Fridge: Wrap cooled leftovers in foil or plastic wrap for up to 3 days.

Reheat: Pop in the air fryer or skillet to revive that crisp.

Freezer Tip: Freeze assembled (but uncooked) wraps. Thaw and crisp when ready to eat.

More Recipes You'll Love:

Crockpot Nacho Dip - melty, meaty, and addictive

Dorito Casserole - loaded and layered

DIRECTIONS

1. **Mix the :** Filling In a large bowl, combine shredded chicken, buffalo sauce, and ranch dressing. Stir until chicken is evenly coated. Mix in crumbled bacon and cheddar cheese.
2. **Assemble the :** Wraps Lay tortillas flat. Divide the chicken mixture among them, placing it in the center. Sprinkle crushed cornflakes over the filling.
3. **Roll :** It Up Fold in the sides of each tortilla and roll tightly to form wraps.
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6. **Tips for Success:** Don't overfill: Keep wraps tight for easy flipping and even crisping.
7. **Crisp both sides:** Press with a spatula for maximum contact and crunch.
8. **Make it ahead:** Filling can be prepped 1-2 days in advance and stored in the fridge.
9. **Serving Suggestions & Pairings:** These wraps are a meal on their own but shine even brighter with:
10. **Beer :** Cheese Dip for dipping
11. **Crockpot :** Nacho Dip as a spicy, cheesy side
12. **Dorito :** Casserole to complete the comfort food trifecta
13. **Sheet :** Pan Quesadillas for a game-day spread
14. **Chicken :** Enchiladas for a full Tex-Mex feast
15. **Storage & Leftovers:** Fridge: Wrap cooled leftovers in

foil or plastic wrap for up to 3 days.

16. Reheat: Pop in the air fryer or skillet to revive that crisp.
17. Freezer : Tip: Freeze assembled (but uncooked) wraps. Thaw and crisp when ready to eat.
18. More Recipes You'll Love: If bold, cheesy, crowd-pleasing meals are your thing, don't miss:
19. Crockpot : Nacho Dip - melty, meaty, and addictive
20. Dorito : Casserole - loaded and layered
21. Beer : Cheese Dip - creamy and bold
22. Sheet : Pan Quesadillas - quick and perfect for sharing
23. Chicken : Enchiladas - saucy, melty, and family-approved
24. Final Thoughts: These Crunchy Buffalo Chicken Bacon Ranch Wraps are the kind of weeknight miracle that checks every box: fast, flavorful, and downright fun to eat. With gooey cheese, tangy buffalo heat, smoky bacon, and that signature crunch, you'll be making these on repeat.
25. Tried them? Tag @ChefManiac on social with your wrap creations! And don't forget to subscribe for more quick and craveable comfort food favorites.

SWAPS & NOTES

& Swaps Chicken: Rotisserie chicken or leftover grilled chicken work great.

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

Original recipe: <https://chefmaniac.com/these-buffalo-chicken-wraps-with-bacon-and-ranch-are-weeknight-gold/>