

These Chicken Alfredo Quesadillas with Buffalo Ranch Sauce Are a Flavor Bomb

Buffalo Ranch Chicken Alfredo Quesadillas



OVEN
200°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb cooked chicken, shredded

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

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

1 cup Alfredo sauce

1 cup shredded mozzarella cheese

$\frac{1}{4}$ cup chopped green onions

4 large flour tortillas

2 tbsp butter

Ingredient Notes & Swaps:

Chicken: Rotisserie, grilled, or leftover chicken all work well.

Buffalo Sauce: Use mild, medium, or hot to suit your heat preference.

Cheese: Mozzarella is melty and neutral-pepper jack adds extra kick.

Alfredo Sauce: Jarred is fine, but homemade adds a rich, garlicky touch.

Step-by-Step Instructions:

Make the FillingIn a large mixing bowl, combine the shredded chicken with buffalo sauce, ranch dressing, and Alfredo sauce. Stir until the chicken is fully coated.

Heat the SkilletWarm a large skillet over medium heat and melt $\frac{1}{2}$ tablespoon of butter.

Assemble the QuesadillasPlace one tortilla in the skillet. Spread $\frac{1}{2}$ of the chicken mixture over half of the tortilla. Sprinkle with mozzarella cheese

and chopped green onions. Fold in half and press gently.

Crisp and FlipCook for 2-3 minutes per side, until golden brown and crispy, and the cheese is fully melted.

Repeat and ServeRemove the quesadilla from the pan, and repeat with remaining tortillas and filling.

Slice into wedges and serve hot.

Tips for Success:

Press gently with a spatula while cooking to seal and crisp the tortilla.

Don't overstuff: A thin, even layer of filling keeps it crispy and easy to flip.

Keep warm in the oven: Store cooked quesadillas on a baking sheet at 200°F while you make the rest.

Serving Suggestions & Pairings:

Beer Cheese Dip for dunking

Crockpot Nacho Dip for the full snack spread

Dorito Casserole to make it a Tex-Mex comfort night

Sheet Pan Quesadillas for variety and sharing

Chicken Enchiladas for a full-flavor feast

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Use an air fryer or oven at 350°F for 5-7 minutes to restore crispiness.

Freezing not recommended: Best enjoyed fresh for that melty texture.

More Recipes You'll Love:

Sheet Pan Quesadillas - a crowd-friendly classic

DIRECTIONS

1. Make the : FillingIn a large mixing bowl, combine the shredded chicken with buffalo sauce, ranch dressing, and Alfredo sauce. Stir until the chicken is fully coated.
2. Heat the : SkilletWarm a large skillet over medium heat and melt ½ tablespoon of butter.
3. Assemble the : QuesadillasPlace one tortilla in the skillet. Spread ... of the chicken mixture over half of the tortilla. Sprinkle with mozzarella cheese and chopped green onions. Fold in half and press gently.
4. Crisp and : FlipCook for 2-3 minutes per side, until golden brown and crispy, and the cheese is fully melted.
5. Repeat and : ServeRemove the quesadilla from the pan, and repeat with remaining tortillas and filling. Slice into wedges and serve hot.
6. Tips for Success: Press gently with a spatula while cooking to seal and crisp the tortilla.
7. Don't overstuff: A thin, even layer of filling keeps it crispy and easy to flip.
8. Keep warm in the oven: Store cooked quesadillas on a baking sheet at 200°F while you make the rest.
9. Serving Suggestions & Pairings: These quesadillas are delicious with:
10. Beer : Cheese Dip for dunking
11. Crockpot : Nacho Dip for the full snack spread
12. Dorito : Casserole to make it a Tex-Mex comfort night
13. Sheet : Pan Quesadillas for variety and sharing
14. Chicken : Enchiladas for a full-flavor feast
15. Storage & Leftovers: Fridge: Store leftovers in an

airtight container for up to 3 days.

16. Reheat: Use an air fryer or oven at 350°F for 5-7 minutes to restore crispiness.
17. Freezing not recommended: Best enjoyed fresh for that melty texture.
18. More Recipes You'll Love: If you love bold, creamy, spicy combos, don't miss:
19. Sheet : Pan Quesadillas - a crowd-friendly classic
20. Beer : Cheese Dip - cheesy, smooth, and savory
21. Crockpot : Nacho Dip - a melty, meaty dip dream
22. Dorito : Casserole - crunchy, saucy, and comforting
23. Chicken : Enchiladas - rich, cheesy, and always a win
24. Final Thoughts: These Buffalo Ranch Chicken Alfredo Quesadillas are the bold flavor mashup you didn't know you needed. Creamy Alfredo meets spicy buffalo, ranch cools it down, and it all melts together inside a crispy, golden tortilla. Whether you're whipping these up for a weeknight win or showing off at your next party, this recipe brings the heat, the cheese, and the crave.
25. Tried them? Tag @ChefManiac with your quesadilla creations and let us know your favorite add-ons. And don't forget to subscribe for more melty, spicy, comfort food magic!

SWAPS & NOTES

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

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