

These Crunchy Chicken Ranch Wraps Are Packed with Heat and Flavor

If you're looking for the perfect balance of spicy, crispy, creamy, and fresh, these



OVEN
375°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 boneless, skinless chicken breasts

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

1 cup panko breadcrumbs

$\frac{1}{2}$ cup shredded cheddar cheese

4 slices bacon, cooked and crumbled

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

4 large flour tortillas

$\frac{1}{2}$ cup shredded lettuce

$\frac{1}{4}$ cup diced tomatoes

Ingredient Notes & Swaps:

Chicken: You can also use chicken tenders or pre-cooked grilled chicken for a shortcut.

Panko + Cheese: This coating combo gives unbeatable crunch and flavor.

Buffalo Sauce: Adjust heat level based on your preference-mild to extra hot.

Wrap Options: Swap flour tortillas with spinach or whole wheat if you prefer.

Step-by-Step Instructions:

Prep & Bake the ChickenPreheat oven to 375°F. Cut chicken breasts into strips and toss in buffalo sauce to coat. In a bowl, combine panko breadcrumbs and shredded cheddar. Dredge each piece of chicken in the breadcrumb mixture and place on a parchment-lined baking sheet.

Bake to CrispBake for 20-25 minutes until the chicken is cooked through and golden brown. Let

cool slightly.

Assemble the Wraps Spread a spoonful of ranch dressing over each tortilla. Layer with shredded lettuce, diced tomatoes, crumbled bacon, and a few strips of crispy buffalo chicken.

Roll Them Up Fold in the sides, roll tightly, and slice in half diagonally.

Serve Hot Serve warm for maximum crunch, or wrap and chill for an easy grab-and-go lunch.

Tips for Success:

Extra Crunch: For added crispiness, broil the chicken for the last 2-3 minutes.

Make-Ahead Friendly: Bake chicken ahead and assemble wraps just before serving.

Wrap It Tight: Rolling snugly ensures everything stays in place.

Serving Suggestions & Pairings:

Beer Cheese Dip for dunking

Crockpot Nacho Dip to round out your snack table

Dorito Casserole for a bold, hearty meal

Sheet Pan Quesadillas to serve a crowd

Chicken Enchiladas for a full Tex-Mex feast

Storage & Leftovers:

Fridge: Store assembled wraps wrapped tightly in foil or plastic wrap for up to 3 days.

Reheat: Warm gently in a skillet or air fryer to revive the crispiness.

Freezer Tip: Freeze cooked chicken strips separately and wrap fresh when ready to serve.

More Recipes You'll Love:

DIRECTIONS

1. **Prep & Bake the Chicken** Preheat oven to 375°F. Cut chicken breasts into strips and toss in buffalo sauce to coat. In a bowl, combine panko breadcrumbs and shredded cheddar. Dredge each piece of chicken in the breadcrumb mixture and place on a parchment-lined baking sheet.
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4. **Roll : Them Up** Fold in the sides, roll tightly, and slice in half diagonally.
5. **Serve : Hot** Serve warm for maximum crunch, or wrap and chill for an easy grab-and-go lunch.
6. **Tips for Success:** Extra Crunch: For added crispiness, broil the chicken for the last 2-3 minutes.
7. **Make-: Ahead Friendly:** Bake chicken ahead and assemble wraps just before serving.
8. **Wrap : It Tight:** Rolling snugly ensures everything stays in place.
9. **Serving Suggestions & Pairings:** These wraps pair perfectly with:
10. **Beer :** Cheese Dip for dunking
11. **Crockpot :** Nacho Dip to round out your snack table
12. **Dorito :** Casserole for a bold, hearty meal
13. **Sheet :** Pan Quesadillas to serve a crowd
14. **Chicken :** Enchiladas for a full Tex-Mex feast

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16. **Reheat:** Warm gently in a skillet or air fryer to revive the crispiness.
17. **Freezer :** Tip: Freeze cooked chicken strips separately and wrap fresh when ready to serve.
18. **More Recipes You'll Love:** Want more bold, cheesy, handheld comfort food? Try:
19. **Dorito :** Casserole - crunchy, cheesy, and satisfying
20. **Beer :** Cheese Dip - a creamy, dunkable favorite
21. **Crockpot :** Nacho Dip - warm and melty goodness
22. **Sheet :** Pan Quesadillas - quick and customizable
23. **Chicken :** Enchiladas - classic comfort food
24. **Final Thoughts:** These Crunchy Buffalo Chicken Bacon Ranch Wraps are your answer to "What's for dinner?" when you want something fast, fun, and full of flavor. With crispy chicken, smoky bacon, and cool ranch in every bite, they're a weeknight win, a party staple, or even a perfect packable lunch.
25. **Tried them?** Tag @ChefManiac with your wrap photos and show us how spicy you went! And don't forget to subscribe for more crispy, creamy, bold recipe ideas straight from Jason Griffith's kitchen.

SWAPS & NOTES

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

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