

## These Cheddar-Stuffed Ranch Chicken Bites Wrapped in Bacon Are Beyond Addictive

Bacon Wrapped Cheddar Ranch Chicken Bites



**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb boneless, skinless chicken breasts, cut into small chunks

1 packet ranch seasoning mix

1 cup shredded cheddar cheese

1 lb bacon, sliced in half

Toothpicks

Ingredient Notes & Swaps:

Chicken: You can also use chicken thighs for juicier bites.

Ranch: Use a dry seasoning packet or make your own with dried dill, garlic powder, and onion powder.

Cheddar: Sharp cheddar packs a punch, but try pepper jack for extra heat.

Bacon: Standard cut works best-avoid thick cut, which won't crisp as well.

Step-by-Step Instructions:

Preheat the OvenSet your oven to 400°F. Line a baking sheet with parchment paper or foil for easy cleanup.

Season the ChickenIn a large bowl, toss the chicken chunks with the ranch seasoning until evenly coated.

Stuff and WrapTake each piece of seasoned chicken and press a small amount of shredded cheddar into the center. Wrap tightly with a half-slice of bacon and secure with a toothpick.

BakeArrange the wrapped bites on the baking sheet, spacing them slightly apart. Bake for 25-30

minutes, or until the bacon is crispy and the chicken is cooked through.

Serve HotServe immediately with dipping sauces or as-is-trust me, they don't need much help.

Tips for Success:

Secure tightly: Use toothpicks to hold the bacon in place as it crisps.

Watch your oven: Bacon crispness can vary-keep an eye toward the end of bake time.

Drain if needed: If there's too much bacon grease on the tray, blot it halfway through to help everything crisp.

Serving Suggestions & Pairings:

Beer Cheese Dip - cheese on cheese is always a win

Crockpot Nacho Dip - a spicy, creamy contrast

Dorito Casserole - to round out a comfort food feast

Sheet Pan Quesadillas - easy to serve and satisfy

Chicken Enchiladas - for a hearty, saucy main to pair

Storage & Leftovers:

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

Reheat: Use the oven or air fryer to re-crisp the bacon (skip the microwave if possible).

Freeze: Freeze wrapped (but uncooked) bites for easy prep ahead. Bake directly from frozen, adding 5-8 minutes.

More Recipes You'll Love:

Dorito Casserole - bold flavor in every layer

Beer Cheese Dip - perfect for dipping everything

Crockpot Nacho Dip - cheesy and always a hit

Sheet Pan Quesadillas - quick, easy, and fun

## DIRECTIONS

1. Preheat the : OvenSet your oven to 400°F. Line a baking sheet with parchment paper or foil for easy cleanup.
2. Season the : ChickenIn a large bowl, toss the chicken chunks with the ranch seasoning until evenly coated.
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5. Serve : HotServe immediately with dipping sauces or as-is-trust me, they don't need much help.
6. Tips for Success: Secure tightly: Use toothpicks to hold the bacon in place as it crisps.
7. Watch your oven: Bacon crispness can vary-keep an eye toward the end of bake time.
8. Drain if needed: If there's too much bacon grease on the tray, blot it halfway through to help everything crisp.
9. Serving Suggestions & Pairings: Serve your chicken bites with:
10. Beer : Cheese Dip - cheese on cheese is always a win
11. Crockpot : Nacho Dip - a spicy, creamy contrast
12. Dorito : Casserole - to round out a comfort food feast
13. Sheet : Pan Quesadillas - easy to serve and satisfy
14. Chicken : Enchiladas - for a hearty, saucy main to pair

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18. **More Recipes You'll Love:** If bold, cheesy, bacon-loaded snacks are your vibe, check out:
19. **Dorito :** Casserole - bold flavor in every layer
20. **Beer :** Cheese Dip - perfect for dipping everything
21. **Crockpot :** Nacho Dip - cheesy and always a hit
22. **Sheet :** Pan Quesadillas - quick, easy, and fun
23. **Chicken :** Enchiladas - a classic for a reason
24. **Final Thoughts:** These Bacon Wrapped Cheddar Ranch Chicken Bites are bold, bite-sized, and totally addictive. Whether you're passing them around at a party or sneaking a few before dinner hits the table, one thing's for sure-they won't last long. With crispy bacon, melty cheese, and ranch flavor all in one pop, these bites are snack-time gold.
25. **Tried them?** Tag @ChefManiac on social to show off your cheesy bacon creations, and don't forget to follow for more comfort-forward recipes from Jason Griffith's kitchen.

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-cheddar-stuffed-ranch-chicken-bites-wrapped-in-bacon-are-beyond-addictive/>