

These Ranch Chicken Burritos with Peppers Are a Weeknight Win

Simple, flavorful, and ready to satisfy-these



OVEN
350°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb chicken breast, diced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 onion, sliced
- 1 packet ranch seasoning mix
- 1 cup shredded cheddar cheese
- 6 large flour tortillas
- 1 tbsp olive oil

Salt and pepper, to taste

Step-by-Step Instructions:

Cook the ChickenHeat olive oil in a large skillet over medium heat. Add diced chicken and cook 5-7 minutes until no longer pink. Season with salt and pepper.

Sautø the VeggiesAdd sliced bell peppers and onions to the skillet. Cook 5 more minutes until veggies are tender.

Add the Ranch FlavorSprinkle in the ranch seasoning mix and stir until the chicken and vegetables are fully coated and the seasoning is evenly distributed.

Assemble the BurritosPreheat oven to 350°F. Lay out tortillas and spoon a portion of the chicken-pepper mix onto each. Top with shredded cheddar cheese.

Roll and BakeRoll up the burritos, tucking in the sides, and place seam-side down on a baking sheet. Bake for 10-15 minutes until golden and warmed

through.

Serve HotSlice and serve with your favorite toppings or sauces-think sour cream, salsa, or guacamole.

Tips for Success:

Use rotisserie chicken: Cut down on prep time by using pre-cooked chicken and jump straight to the sauté.

Don't overfill your burritos: A good seal keeps everything intact while baking.

Crispier finish: Brush tortillas lightly with oil or melted butter before baking for a crispy, golden exterior.

Serving Suggestions & Pairings:

Beer Cheese Dip - perfect for pre-dinner dipping

Crockpot Nacho Dip - hearty, cheesy, and loaded

Dorito Casserole - bold and crunchy to complement the burritos

Sheet Pan Quesadillas - easy to batch and serve

Chicken Enchiladas - a cozy second main dish

Storage & Leftovers:

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

Reheat: Oven or air fryer is best for crisping.

Microwave for speed but skip the crunch.

Freezer-friendly: Wrap unbaked burritos tightly in foil. Bake straight from frozen at 375°F for 30-35 minutes.

More Recipes You'll Love:

Dorito Casserole - cheesy, bold, and always a hit

Beer Cheese Dip - perfect for chips or veggie dippers

Crockpot Nacho Dip - great for parties and game day

Sheet Pan Quesadillas - quick, melty, and family-approved

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10. Serving Suggestions & Pairings: Turn these burritos into a full feast with:
11. Beer : Cheese Dip - perfect for pre-dinner dipping

12. Crockpot : Nacho Dip - hearty, cheesy, and loaded
13. Dorito : Casserole - bold and crunchy to complement the burritos
14. Sheet : Pan Quesadillas - easy to batch and serve
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22. Crockpot : Nacho Dip - great for parties and game day
23. Sheet : Pan Quesadillas - quick, melty, and family-approved
24. Chicken : Enchiladas - warm and satisfying
25. Final Thoughts: These Chicken Bell Pepper Ranch Burritos are a perfect mix of Tex-Mex comfort and weeknight ease. They're melty, savory, just a little tangy from the ranch, and packed with juicy chicken and peppers. Whether you're cooking for picky eaters, prepping lunches, or feeding a crowd, this recipe has your back.

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

Original recipe: <https://chefmaniac.com/these-ranch-chicken-burritos-with-peppers-are-a-weeknight-win/>