

Kick Up the Heat: Spicy Buffalo Chicken Bacon Ranch Flatbread

Get ready to indulge in a flavor-packed experience with this



OVEN
400°F

TIME
8-10 min

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SAVE
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INGREDIENTS

- 2 flatbreads or naan bread
- 1/2 cup ranch dressing
- 1/2 cup buffalo sauce
- 2 cups cooked shredded chicken ?
- 6 strips crispy bacon, crumbled ?
- 1 cup shredded mozzarella cheese ?
- 1/4 cup crumbled blue cheese (optional)
- 2 green onions, sliced

Instructions:

Preheat the Oven: Preheat your oven to 400°F (200°C). Place the flatbreads on a baking sheet.

Mix the Sauces: In a small bowl, mix together the ranch dressing and buffalo sauce until well combined. Spread the mixture evenly over the flatbreads.

Add the Toppings: Top each flatbread with the shredded chicken, crumbled bacon, shredded mozzarella cheese, and blue cheese (if using).

Bake: Place the baking sheet in the preheated oven and bake for 8-10 minutes, or until the cheese is melted and bubbly.

Garnish and Serve: Remove from the oven, sprinkle with sliced green onions, and slice into pieces.

Serve hot for a bold, spicy treat!

Nutritional Information (per serving, based on 4 servings):

Calories: 350

Protein: 25g
Carbohydrates: 30g
Fat: 18g
Saturated Fat: 8g
Cholesterol: 70mg
Sodium: 900mg
Fiber: 1g
Sugar: 2g

Helpful Cooking Tips:

Customize Your Heat: Adjust the amount of buffalo sauce to suit your spice preference. For a milder version, use less sauce or mix in some extra ranch dressing.

Add Veggies: Feel free to add other toppings like sliced bell peppers, jalapeños, or spinach for extra flavor and nutrition.

Make Ahead: You can prepare the flatbreads in advance and store them in the fridge until you're ready to bake. Just add a few extra minutes to the baking time if they're cold.

Conclusion:

DIRECTIONS

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18. **Make : Ahead:** You can prepare the flatbreads in advance and store them in the fridge until you're ready to bake. Just add a few extra minutes to the baking time if they're cold.
19. **Conclusion:** This Spicy Buffalo Chicken Bacon Ranch Flatbread is a deliciously bold dish that's perfect for any occasion. With its combination of spicy, creamy, and cheesy flavors, it's sure to become a favorite in your household. We'd love to hear how your flatbread turned out, so let us know in the comments! Don't forget to follow us for more tasty recipes from I WUV COOKING!

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

Original recipe: <https://chefmaniac.com/kick-up-the-heat-spicy-buffalo-chicken-bacon-ranch-flatbread/>