

These Buffalo Chicken Bacon Ranch Wraps Are Fast, Crispy, and Crazy Good

Say goodbye to boring wraps and hello to the bold, crave-worthy flavor of these



OVEN
400°F

TIME
30 min

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INGREDIENTS

1 lb boneless, skinless chicken breasts, cut into strips

1 cup buffalo sauce

1 cup bread crumbs

1/2 cup ranch dressing

4 slices bacon, cooked and crumbled

4 large flour tortillas

1 cup shredded lettuce

1 cup shredded cheddar cheese

Ingredient Notes & Swaps:

Buffalo Sauce: Go with classic Frank's RedHot or use a garlic buffalo variety for extra punch.

Bread Crumbs: Panko makes them even crispier, but seasoned Italian crumbs work too.

Ranch: Use homemade or a thick, high-quality bottled version for max flavor.

Bacon: Turkey bacon works well too, and you can even use bacon bits in a pinch.

Tortillas: Use burrito-sized for easy rolling; whole wheat or spinach wraps work great.

Instructions:

Preheat oven to 400°F. Line a baking sheet with parchment or foil.

Coat the chicken: Toss chicken strips in buffalo sauce until well coated.

Bread the chicken: Dredge coated chicken in bread crumbs, pressing gently to adhere.

Bake: Arrange chicken on the baking sheet and bake for 20 minutes, flipping halfway, until golden and crispy.

Make the bacon ranch: In a small bowl, mix the ranch dressing and crumbled bacon.

Assemble the wraps: Lay tortillas flat and spread a layer of bacon ranch on each. Top with shredded lettuce, cheddar cheese, and a few buffalo chicken strips.

Wrap and roll: Tightly roll each tortilla into a wrap. Slice in half and serve immediately.

Tips for Success:

For extra crispiness: Broil the chicken strips for the last 2-3 minutes.

Wrap tight: Warm tortillas slightly to prevent tearing and make rolling easier.

Customize it: Add avocado, red onion, or sliced tomatoes to bulk it up.

Meal prep: Prep all components ahead of time and assemble when ready to eat.

Serving Suggestions & Pairings:

Beer Cheese Dip - A cheesy, dippable delight.

Sheet Pan Quesadillas - A crunchy companion to share with a group.

Crockpot Nacho Dip - Perfect for a spicy sidekick.

Dorito Casserole - Comfort food meets crunchy cheese dreams.

Blueberry Lemonade - A refreshing sip to cool down that buffalo kick.

Storage & Leftovers:

Chicken: Store leftover chicken in the fridge for up to 3 days. Reheat in the oven for crispiness.

DIRECTIONS

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11. Meal prep: Prep all components ahead of time and assemble when ready to eat.
12. Serving Suggestions & Pairings: Turn these wraps into a full-on flavor experience by serving them with:
13. Beer : Cheese Dip - A cheesy, dippable delight.
14. Sheet : Pan Quesadillas - A crunchy companion to share with a group.
15. Crockpot : Nacho Dip - Perfect for a spicy sidekick.

16. Dorito : Casserole - Comfort food meets crunchy cheese dreams.
17. Blueberry : Lemonade - A refreshing sip to cool down that buffalo kick.
18. Storage & Leftovers: Chicken: Store leftover chicken in the fridge for up to 3 days. Reheat in the oven for crispiness.
19. Wraps: Assemble wraps fresh for best texture. If prepping ahead, store all ingredients separately.
20. Freezing: Not recommended once assembled, but cooked chicken strips can be frozen individually.
21. More Recipes You'll Love: Sheet Pan Quesadillas - A fast, filling option for weeknight dinner or game night.
22. Dorito : Casserole - For crunchy, cheesy, nostalgic bites.
23. Beer : Cheese Dip - The MVP of any party spread.
24. Crockpot : Nacho Dip - Slow-cooked and unforgettable.
25. Blueberry : Lemonade - A fruity finisher for any spicy meal.

SWAPS & NOTES

& Swaps Buffalo Sauce : Go with classic Frank's RedHot or use a garlic buffalo variety for extra punch.

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

Original recipe: <https://chefmaniac.com/these-buffalo-chicken-bacon-ranch-wraps-are-fast-crispy-and-crazy-good/>