

These Chicken Ranch Burritos Are Loaded with Flavor and Perfect for Weeknights

Chicken Bell Pepper Ranch Burritos



OVEN
350°F

TIME
30 min

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INGREDIENTS

2 boneless, skinless chicken breasts, diced

1 bell pepper, thinly sliced (any color works)

1/2 onion, diced

1 packet ranch seasoning mix

1 cup shredded cheddar cheese

4 large flour tortillas

1 tablespoon olive oil

Salt and pepper, to taste

Sour cream and salsa, for serving

Ingredient Notes & Swaps:

Chicken: Rotisserie chicken is a great shortcut.

You can also use ground chicken or turkey.

Bell Peppers: Red and yellow add sweetness, green offers a more earthy tone.

Ranch Seasoning: Use a homemade mix if preferred-just blend dried dill, garlic powder, onion powder, and parsley.

Cheese: Try Monterey Jack or pepper jack for a spicier option.

Tortillas: Burrito-size works best for wrapping and baking without tearing.

Instructions:

Cook the chicken: Heat olive oil in a large skillet over medium heat. Add diced chicken and cook for 5-7 minutes, or until browned and fully cooked.

Add veggies and seasoning: Stir in sliced bell pepper and onion. Season with ranch mix, salt, and

pepper. Cook for another 3-5 minutes until veggies are tender.

Preheat oven to 350°F (180°C). Lightly grease a baking dish.

Assemble the burritos: Lay out tortillas and divide the chicken and veggie mix evenly. Sprinkle each with shredded cheese.

Roll tightly: Fold in the sides and roll into burritos. Place seam-side down in the baking dish.

Bake: Bake for 10-15 minutes, until cheese melts and burritos are heated through.

Serve hot: Plate with sour cream and salsa. Add fresh cilantro, hot sauce, or avocado if desired.

Tips for Success:

Don't overfill the burritos or they'll be hard to roll and may burst while baking.

Toast the tortillas before assembling for extra flavor and durability.

Add rice or beans for a more filling version.

Make ahead: Assemble burritos, cover, and refrigerate until ready to bake.

Serving Suggestions & Pairings:

Serve with Sheet Pan Quesadillas for a big-batch dinner night.

Pair with Chicken Enchiladas for a burrito/enchilada combo platter.

Offer Crockpot Nacho Dip on the side for dipping or topping.

Add a bowl of Totchos for a crowd-pleasing, crispy companion.

Round it out with Dorito Casserole for a cheesy crunch finish.

Storage & Leftovers:

DIRECTIONS

1. Cook the chicken: Heat olive oil in a large skillet over medium heat. Add diced chicken and cook for 5-7 minutes, or until browned and fully cooked.
2. Add veggies and seasoning: Stir in sliced bell pepper and onion. Season with ranch mix, salt, and pepper. Cook for another 3-5 minutes until veggies are tender.
3. Preheat oven to 350°F (180°C). Lightly grease a baking dish.
4. Assemble the burritos: Lay out tortillas and divide the chicken and veggie mix evenly. Sprinkle each with shredded cheese.
5. Roll tightly: Fold in the sides and roll into burritos. Place seam-side down in the baking dish.
6. Bake: Bake for 10-15 minutes, until cheese melts and burritos are heated through.
7. Serve hot: Plate with sour cream and salsa. Add fresh cilantro, hot sauce, or avocado if desired.
8. Tips for Success: Don't overfill the burritos or they'll be hard to roll and may burst while baking.
9. Toast the tortillas before assembling for extra flavor and durability.
10. Add rice or beans for a more filling version.
11. Make ahead: Assemble burritos, cover, and refrigerate until ready to bake.
12. Serving Suggestions & Pairings: These baked burritos are perfect with Tex-Mex-inspired sides:
13. Serve with : Sheet Pan Quesadillas for a big-batch dinner night.
14. Pair with : Chicken Enchiladas for a burrito/enchilada combo platter.

15. Offer : Crockpot Nacho Dip on the side for dipping or topping.
16. Add a bowl of : Totchos for a crowd-pleasing, crispy companion.
17. Round it out with : Dorito Casserole for a cheesy crunch finish.
18. Storage & Leftovers: Refrigerate leftovers for up to 3 days in an airtight container.
19. Reheat in the oven or a skillet for best texture. Microwaving works in a pinch.
20. Freeze pre-rolled (before baking) in foil and store in a freezer bag for up to 2 months. Bake from frozen at 375°F for 30 minutes.
21. More Recipes You'll Love: Sheet Pan Quesadillas - The easiest way to make everyone happy.
22. Chicken : Enchiladas - Perfectly cheesy and comforting.
23. Dorito : Casserole - Crunchy, cheesy, and nostalgia-packed.
24. Crockpot : Nacho Dip - A slow-cooked hit at any gathering.
25. Totchos - Addictive, cheesy, crispy-everything a side dish should be.

SWAPS & NOTES

& Swaps Chicken : Rotisserie chicken is a great shortcut.
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More recipes: [ChefManiac.com](https://chefmaniac.com)

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