

Chicken Bell Pepper Ranch Burritos - A Flavor-Packed Weeknight Favorite

Chicken Bell Pepper Ranch Burritos ?



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 cups cooked chicken, shredded
- 1 cup bell peppers, chopped (use any color combo)
- ¾ cup ranch dressing
- 1 cup shredded cheese, cheddar or your favorite blend
- 4 large flour tortillas
- 1 can black beans, drained (optional)
- ¾ cup corn (optional)
- Salt and pepper, to taste

DIRECTIONS

1. ? Step 1: Make the Filling: In a large bowl, combine shredded chicken, chopped bell peppers, ranch dressing, and shredded cheese. If using, mix in the black beans and corn. Season with salt and pepper to taste.
2. ? Step 2: Prep the Tortillas: Warm the flour tortillas for a few seconds in the microwave or a hot skillet. This makes them easier to roll without tearing.
3. ? Step 3: Assemble the Burritos: Scoop the filling into the center of each tortilla. Fold in the sides and roll tightly from the bottom up to form burritos.
4. ??? Step 4: Optional Bake: Want them melty and crisp? Place burritos seam-side down in a baking dish, sprinkle a little more cheese on top, and bake at 350°F (175°C) for about 10 minutes, until warmed through and melty.

TIPS FOR SUCCESS

Warm tortillas first to avoid breakage.

Pre-cooked rotisserie chicken makes this a super fast meal.

Double the batch and freeze extras—just wrap in foil and store in a freezer bag.

Add foil or parchment to the bottom of the baking dish for easy cleanup.

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

Original recipe: <https://chefmaniac.com/chicken-bell-pepper-ranch-burritos-a-flavor-packed-weeknight-favorite/>