

These Buffalo Chicken Waffle Cone Nachos Are Bold, Cheesy, and Totally Addictive

If you thought you'd seen every take on nachos, think again. These



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 lb chicken breast, cooked and shredded
- 1 cup buffalo sauce
- 1 cup blue cheese dressing
- 1 cup crumbled blue cheese
- 1 cup shredded cheddar cheese
- 4 waffle cones, crushed
- 1/4 cup chopped green onions
- 1/4 cup chopped fresh parsley
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat Oven: Set your oven to 350°F and line a baking sheet with parchment paper.
- 2.** Toss the Chicken: In a bowl, combine shredded chicken with buffalo sauce. Toss until evenly coated.
- 3.** Mix the Cheeses: In a separate bowl, stir together blue cheese dressing, crumbled blue cheese, and shredded cheddar.
- 4.** Assemble the Nachos: Spread the crushed waffle cones evenly over the prepared baking sheet. Layer the buffalo chicken mixture on top, then spoon the cheese mixture evenly over everything.
- 5.** Bake: Bake for 10-15 minutes, or until the cheese is bubbly and melty.
- 6.** Finish & Serve: Remove from oven, sprinkle with chopped green onions, parsley, and a pinch of salt and pepper. Serve hot, and watch them disappear!

SWAPS & NOTES

: spicy, creamy, crunchy, and unexpectedly sweet thanks to those crushed waffle cones.

The heat from the buffalo sauce is balanced beautifully by the richness of the blue cheese and cheddar, while the cones add a nostalgic waffle-y sweetness that's surprisingly perfect with the savory toppings.

It's fast, fun, and a guaranteed conversation starter - and best of all, it's baked in under 15 minutes.

You can also use leftover grilled or baked chicken.

TIPS FOR SUCCESS

Don't Over-Bake : The cones can go from crisp to too hard if overbaked - keep an eye on them.

Balance the Flavors : Taste your buffalo sauce blend - if it's too sharp, a drizzle of honey can mellow it out.

Get Creative : Add chopped celery, crumbled bacon, or a drizzle of ranch for extra layers of flavor and crunch.

Presentation Tip : Serve in individual paper cones or mini cast-iron skillets for a fun party look.

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

Original recipe: <https://chefmaniac.com/these-buffalo-chicken-waffle-cone-nachos-are-bold-cheesy-and-totally-addictive/>