

## These Buffalo Ranch Chicken Bombs Are Hot, Cheesy, and Ridiculously Good

Looking for the ultimate party appetizer or crowd-pleasing snack? These



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb cooked and shredded chicken breast
- 1/2 cup buffalo sauce
- 1/4 cup ranch dressing
- 1 cup cream cheese, softened
- 1 cup shredded cheddar cheese
- 1/4 cup chopped green onions
- 1 package refrigerated crescent roll dough
- Salt and pepper, to taste

### DIRECTIONS

- 1. Preheat the Oven:** Preheat to 375°F (190°C) and line a baking sheet with parchment paper.
- 2. Make the Filling:** In a large bowl, mix together the shredded chicken, buffalo sauce, ranch dressing, cream cheese, cheddar, and green onions. Season with salt and pepper.
- 3. Fill the Dough:** Unroll the crescent dough and separate into triangles. Place a heaping spoonful of filling in the center of each triangle.
- 4. Fold & Seal:** Fold the edges of the dough around the filling, pinching to seal. Shape into a rough ball and place seam-side down on the prepared baking sheet.
- 5. Bake:** Bake for 12-15 minutes, or until golden brown. Let cool slightly before serving - they'll be hot inside!

### SWAPS & NOTES

Chicken : Rotisserie chicken works great.  
Or try shredded turkey or even pulled pork for a twist.

Buffalo Sauce : Use your favorite brand - mild, hot, or even sweet heat versions.

Cheddar Cheese : Try pepper jack for extra spice or mozzarella for a stretchier melt.

### TIPS FOR SUCCESS

Don't Overfill : Too much filling will cause leaks - a rounded tablespoon is plenty.

Seal Well : Pinch the dough tightly to avoid melty messes in the oven.

Add Toppings : Brush with melted butter and sprinkle with parsley or parmesan before baking for extra flair.

Make Ahead : Assemble bombs and refrigerate up to a day in advance.

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

Original recipe: <https://chefmaniac.com/these-buffalo-ranch-chicken-bombs-are-hot-cheesy-and-ridiculously-good/>