

## Hot Chicken Ham and Cheese Wraps: Crispy, Spicy, and Loaded with Flavor

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**OVEN**  
**375°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 large flour tortillas
- 2 cooked chicken breasts, shredded or diced
- 4 slices turkey ham
- 1 cup shredded cheddar cheese
- ... cup hot sauce (adjust to taste)
- 2 tbsp ranch dressing
- Cooking spray or olive oil, for greasing

### DIRECTIONS

1. Make the Sauce: In a small bowl, combine the hot sauce and ranch dressing. Stir until smooth.
2. Assemble the Wraps: Lay out the tortillas. Evenly divide the chicken among them, placing it in the center. Top with a slice of turkey ham and a generous sprinkle of cheddar cheese. Drizzle with the hot ranch sauce.
3. Fold the sides in and roll tightly into wraps.
4. Air Fry: Preheat your air fryer to 375°F (190°C). Lightly spray or brush the basket with olive oil.
5. Place wraps seam side down in the basket, spaced apart. Air fry for 5-7 minutes, or until golden brown and crispy. Cheese should be melted and bubbly inside.
6. Serve: Let cool slightly before slicing or serving. Serve with extra hot sauce, ranch dressing, or your favorite dip.

### TIPS FOR SUCCESS

Don't overfill the wraps or they may burst in the air fryer.

For extra crispiness, lightly spray the top of the wraps before cooking.

Add diced jalapeños or use a spicy ranch .

Make them ahead: Wrap and store in the fridge for up to 1 day before air frying.

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

Original recipe: <https://chefmaniac.com/hot-chicken-ham-and-cheese-wraps-crispy-spicy-and-loaded-with-flavor/>