

Spicy, Cheesy, and Addictive: Buffalo Chicken Pretzel Bites Recipe

buffalo chicken, soft pretzels, and cheesy goodness



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Filling:

2 cups cooked and shredded chicken

$\frac{1}{2}$ cup Buffalo sauce

$\frac{1}{2}$ cup cream cheese, softened

1 cup shredded cheddar cheese

1 packet ranch seasoning mix

For the Dough:

1 package refrigerated pizza dough

1 egg, beaten (for brushing)

Coarse salt, for sprinkling

For Serving:

Ranch or blue cheese dressing, for dipping

How to Make Cheesy Ranch Buffalo Chicken Pretzel

Bites:

1. Preheat the Oven:

Preheat your oven to 400°F (200°C).

Line a baking sheet with parchment paper for easy cleanup.

2. Make the Buffalo Chicken Filling:

In a bowl, mix together shredded chicken, Buffalo sauce, cream cheese, cheddar cheese, and ranch seasoning until well combined.

3. Roll Out the Dough:

Roll out the pizza dough on a floured surface.

Cut the dough into small squares (about 2x2 inches).

4. Stuff & Seal the Pretzel Bites:

Place a spoonful of the buffalo chicken mixture in the center of each dough square.

Fold the edges over the filling and pinch to seal, forming a small ball.

5. Brush with Egg & Sprinkle with Salt:

Place the stuffed bites seam-side down on the prepared baking sheet.

Brush each bite with beaten egg to give them a golden, glossy finish.

Sprinkle with coarse salt for a classic pretzel touch.

6. Bake Until Golden Brown:

Bake for 10-12 minutes, or until the bites are golden brown and crisp on top.

7. Serve & Enjoy:

Let them cool slightly before serving.

Serve with ranch or blue cheese dressing for dipping and enjoy!

Pro Tips & Variations:

What to Serve with Buffalo Chicken Pretzel Bites:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 400°F (200°C).
2. **Line a baking sheet with parchment paper for easy cleanup.**
3. **Make the Buffalo Chicken Filling:** In a bowl, mix together shredded chicken, Buffalo sauce, cream cheese, cheddar cheese, and ranch seasoning until well combined.
4. **Roll Out the Dough:** Roll out the pizza dough on a floured surface.
5. **Cut the dough into small squares (about 2x2 inches).**
6. **Stuff & Seal the Pretzel Bites:** Place a spoonful of the buffalo chicken mixture in the center of each dough square.
7. **Fold the edges over the filling and pinch to seal, forming a small ball.**
8. **Brush with Egg & Sprinkle with Salt:** Place the stuffed bites seam-side down on the prepared baking sheet.
9. **Brush each bite with beaten egg to give them a golden, glossy finish.**
10. **Sprinkle with coarse salt for a classic pretzel touch.**
11. **Bake Until Golden Brown:** Bake for 10-12 minutes, or until the bites are golden brown and crisp on top.
12. **Serve & Enjoy:** Let them cool slightly before serving.
13. **Serve with ranch or blue cheese dressing for dipping and enjoy!**
14. **Pro Tips & Variations:** ? Want an extra pretzel-like finish? Dip the stuffed bites in a baking soda water bath (1 cup hot water + 1 tablespoon baking soda) before baking to mimic traditional pretzels.

15. ? Spice it up! Add a pinch of cayenne pepper to the filling or drizzle with extra hot sauce.
16. ? Try different cheeses - Swap cheddar for pepper jack or Monterey Jack for extra meltiness.
17. ? Make them ahead - Prepare the bites, store them uncooked in the fridge for up to 24 hours, then bake when ready to serve.
18. ? Want a crunchier crust? Sprinkle with everything bagel seasoning instead of coarse salt before baking.
19. What to Serve with Buffalo Chicken Pretzel Bites:
These cheesy, spicy bites pair perfectly with:
20. Celery and : Carrot Sticks - A fresh contrast to the rich flavors.
21. Extra : Buffalo Sauce - For those who love extra heat.
22. Garlic : Parmesan Dip - A creamy, cheesy alternative to ranch.
23. Crispy : Fries or Onion Rings - For the ultimate game day spread.
24. FAQs (From My Kitchen to Yours): Q: Can I make these in the air fryer?A: Yes! Air-fry at 375°F for 8-10 minutes, flipping halfway, until golden brown.
25. Q: Can I use crescent dough instead of pizza dough?A: Absolutely! Crescent dough will give a softer, fluffier texture but still works great.

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

Original recipe: <https://chefmaniac.com/spicy-cheesy-and-addictive-buffalo-chicken-pretzel-bites-recipe/>