

Chicken Bacon Ranch Roll-Ups: Easy No-Bake Appetizer

Looking for a crowd-pleasing appetizer or a quick, satisfying snack that requires



TIME
30 min

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INGREDIENTS

- 2 cups cooked chicken, shredded
- 8 slices bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 1/2 cup ranch dressing
- 1/4 cup chopped green onions
- 4 large flour tortillas (10-inch)

Swaps and Notes:

Cooked Chicken: This recipe is fantastic for using up leftover roasted or rotisserie chicken! You can also quickly boil and shred chicken breasts specifically for this.

Bacon: Make sure your bacon is cooked until crispy and then crumbled. Turkey bacon can be used as a leaner alternative.

Shredded Cheese: While cheddar is a classic, feel free to use a Mexican blend, Monterey Jack, Colby Jack, or even a mix of your favorite cheeses.

Ranch Dressing: Use your favorite brand of creamy ranch dressing. For a lighter option, you can use light ranch.

Green Onions: These add a mild oniony freshness and a pop of color. Chives can be used as a milder substitute.

Tortillas: Large (10-inch) flour tortillas work best for rolling and holding the generous filling. Whole wheat tortillas are a great alternative.

Optional Additions: For extra crunch and flavor, consider adding finely diced celery, a sprinkle of

black olives, or a pinch of garlic powder to the filling.

DIRECTIONS

1. Let's get these simple and satisfying roll-ups assembled!
2. Prepare the : Filling: In a large mixing bowl, combine the shredded chicken, crumbled cooked bacon, shredded cheddar cheese, ranch dressing, and chopped green onions. Using a spoon or spatula, mix well until all the ingredients are evenly distributed and coated with the ranch dressing.
3. Assemble the : Roll-Ups: Lay one large flour tortilla flat on a clean, dry surface. Spoon approximately 1/4 of the chicken mixture onto the tortilla. Spread the filling evenly over the entire surface of the tortilla, leaving about 1 inch of space clear around the edges. This border helps when rolling.
4. Roll : Tightly: Starting from one end, tightly roll the tortilla up, pressing down gently as you go, to form a firm log shape. Rolling tightly is key to ensuring the roll-ups hold together well when sliced. Repeat this process with the remaining tortillas and filling.
5. Chill for : Firmness: Wrap each rolled-up tortilla tightly in plastic wrap. This helps them hold their shape and prevents them from drying out. Place the wrapped roll-ups in the refrigerator for at least 1 hour. This chilling time is crucial as it allows the flavors to meld and, more importantly, helps the roll-ups firm up, making them much easier to slice cleanly.
6. Slice and : Serve: Once chilled and firm, remove the roll-ups from the refrigerator and unwrap them. Using a sharp knife, slice each roll-up into 1-inch pieces. Arrange the sliced pieces decoratively on a serving

platter. Serve immediately as a delicious appetizer or snack.

7. These : Chicken Bacon Ranch Roll-Ups are perfect for a quick and easy appetizer or snack. Enjoy!

SWAPS & NOTES

Cooked Chicken: This recipe is fantastic for using up leftover roasted or rotisserie chicken!

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Bacon: Make sure your bacon is cooked until crispy and then crumbled.

Turkey bacon can be used as a leaner alternative.

TIPS FOR SUCCESS

Chill Time is Crucial: Do not skip the chilling step!

It makes a huge difference in how cleanly the roll-ups slice.

If you're short on time, 30 minutes in the freezer can help them firm up faster.

Don't Overfill: While tempting, overfilling the tortillas can make them difficult to roll tightly and prone to bursting when sliced.

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