

## Buffalo Chicken Cheeseburger Bombs: The Ultimate Flavor Explosion

Buffalo Chicken Cheeseburger Bombs



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground chicken
- 1/4 cup buffalo sauce (adjust to your spice preference)
- 1/4 cup ranch dressing
- 1/2 cup shredded sharp cheddar cheese
- 1 can (16.3 oz) refrigerated biscuit dough (8 large biscuits)
- 1/4 cup unsalted butter, melted
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped green onions, for garnish

### DIRECTIONS

1. Let's get these delicious bombs ready for baking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup, or lightly grease it.
3. Prepare : Chicken Filling: In a mixing bowl, combine the ground chicken, buffalo sauce, ranch dressing, and shredded cheddar cheese. Use your hands or a spoon to mix until all ingredients are well combined.
4. Prep : Biscuits: Separate the refrigerated biscuit dough into individual biscuits. On a clean surface, flatten each biscuit with your hands or a rolling pin into about a 4-inch round.
5. Fill and : Seal: Place a generous spoonful (about 1.5-2 tablespoons) of the chicken mixture in the center of each flattened biscuit. Carefully gather the edges of the biscuit dough up and over the filling, pinching them firmly together at the top to seal completely. Ensure there are no gaps for the filling to escape.
6. Arrange on : Baking Sheet: Place the filled biscuits seam-side down on the prepared baking sheet, leaving a little space between each one.
7. Brush and : Top: In a small bowl, melt the 1/4 cup unsalted butter. Brush the tops and sides of the filled biscuits generously with the melted butter. Sprinkle each biscuit with 1/4 cup grated Parmesan cheese.
8. Bake: Bake in the preheated oven for 15-20 minutes, or until the biscuits are golden brown, puffed up, and cooked through. The internal temperature of the chicken filling should reach 165°F (74°C).

9. **Garnish and Serve:** Remove from the oven. Sprinkle with chopped green onions before serving. Let cool slightly, then enjoy your delicious Buffalo Chicken Cheeseburger Bombs!

## SWAPS & NOTES

This recipe is incredibly flexible, allowing for personal touches and dietary considerations: **Ground Chicken:** You can substitute ground turkey or even finely chopped cooked chicken (rotisserie chicken works great!) for the ground chicken.

If using cooked chicken, ensure it's finely shredded or diced so it's easy to form in the biscuits.

**Buffalo Sauce:** Adjust the amount of buffalo sauce to your desired spice level.

For milder flavor, use less; for more heat, add a bit more or a pinch of cayenne pepper.

## TIPS FOR SUCCESS

**Don't Overfill:** Be careful not to put too much filling in each biscuit, or it will be hard to seal and might leak.

**Seal Tightly:** Pinch the biscuit seams together very well to ensure the filling stays inside while baking.

**Even Cooking:** Flatten biscuits to a similar thickness for consistent cooking.

**Watch for Browning:** Keep an eye on the biscuits during the last few minutes of baking, as they can brown quickly due to the butter.

and Parmesan.

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

Original recipe: <https://chefmaniac.com/buffalo-chicken-cheeseburger-bombs-the-ultimate-flavor-explosion/>