

## Buffalo Ranch Chicken Wings: The Ultimate Game Day Snack

Salt and black pepper to taste



**OVEN**  
**400°F**

**TIME**  
**45-50 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 lbs chicken wings

1/2 cup buffalo sauce

1/4 cup ranch dressing

1/4 cup butter, melted

Salt and black pepper to taste

Celery sticks and extra ranch dressing for serving

Swaps and Notes:

**Chicken Wings:** I use a mix of drumettes and flats, but you can use whatever you prefer. Be sure to pat them dry before baking for the crispiest result.

**Buffalo Sauce:** Use your favorite brand of buffalo sauce. You can adjust the amount to your desired level of heat.

**Ranch Dressing:** While the recipe calls for a pre-made ranch dressing, you can also use a simple homemade version.

**Butter:** Unsalted butter is my preference, but you can also use a good quality olive oil for a slightly different flavor.

Step-by-Step Instructions:

**Preheat and Prep:** Preheat the oven to 400°F (200°C). Place the chicken wings on a baking sheet lined with parchment paper and pat them completely dry. Season them generously with salt and pepper.

**Bake the Wings:** Bake in the preheated oven for 45-50 minutes, or until the wings are crispy and fully cooked through.

**Make the Sauce:** In a small bowl, mix together the buffalo sauce, ranch dressing, and melted butter until well combined.

**Toss the Wings:** Once the wings are cooked, remove them from the oven and transfer them to a large bowl. Pour the sauce mixture over the wings and toss until they are fully coated.

**Finish the Wings:** Return the wings to the oven on the baking sheet and bake for an additional 5-10 minutes. This helps the sauce to thicken and become sticky.

**Serve:** Serve the buffalo ranch chicken wings hot with celery sticks and extra ranch dressing on the side for dipping.

**Tips for Success:**

**Pat Them Dry:** Patting the wings completely dry before baking is the most important tip for getting a crispy skin. Any moisture will cause them to steam instead of bake.

**Don't Crowd the Pan:** Bake the wings in a single layer with a little space between each one. This allows the heat to circulate and helps them get crispy.

**Toss in a Big Bowl:** Use a large bowl to toss the wings in the sauce. This ensures every wing is evenly coated.

**Serve Immediately:** These are best served hot and fresh from the oven while the skin is still crispy.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 450 kcal

Carbohydrates: 5g

Protein: 35g

Fat: 30g

Saturated Fat: 10g

Cholesterol: 110mg

Sodium: 900mg

Fiber: 0g

Sugar: 2g

**Storage and Leftover Tips:**

## DIRECTIONS

1. **Preheat and :** Prep: Preheat the oven to 400°F (200°C). Place the chicken wings on a baking sheet lined with parchment paper and pat them completely dry. Season them generously with salt and pepper.
2. **Bake the :** Wings: Bake in the preheated oven for 45-50 minutes, or until the wings are crispy and fully cooked through.
3. **Make the :** Sauce: In a small bowl, mix together the buffalo sauce, ranch dressing, and melted butter until well combined.
4. **Toss the :** Wings: Once the wings are cooked, remove them from the oven and transfer them to a large bowl. Pour the sauce mixture over the wings and toss until they are fully coated.
5. **Finish the :** Wings: Return the wings to the oven on the baking sheet and bake for an additional 5-10 minutes. This helps the sauce to thicken and become sticky.
6. **Serve:** Serve the buffalo ranch chicken wings hot with celery sticks and extra ranch dressing on the side for dipping.
7. **Tips for Success:** Pat Them Dry: Patting the wings completely dry before baking is the most important tip for getting a crispy skin. Any moisture will cause them to steam instead of bake.
8. **Don't :** Crowd the Pan: Bake the wings in a single layer with a little space between each one. This allows the heat to circulate and helps them get crispy.
9. **Toss in a :** Big Bowl: Use a large bowl to toss the wings in the sauce. This ensures every wing is evenly

coated.

10. **Serve :** Immediately: These are best served hot and fresh from the oven while the skin is still crispy.
11. **Serving Suggestions and Pairings:** These Buffalo Ranch Chicken Wings are a perfect party appetizer on their own. They're so fun to eat and a true crowd-pleaser. For a full party spread, you could serve them alongside other great appetizers like a crockpot nacho dip, some totchos, or a platter of easy cheesy chicken sliders.
12. **Nutritional Information (per serving, approximate):**  
Calories: 450 kcal
13. **Carbohydrates:** 5g
14. **Protein:** 35g
15. **Fat:** 30g
16. **Saturated :** Fat: 10g
17. **Cholesterol:** 110mg
18. **Sodium:** 900mg
19. **Fiber:** 0g
20. **Sugar:** 2g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** These wings are best enjoyed immediately. They do not store well as the skin will lose its crispness. If you have any leftovers, you can store them in an airtight container in the refrigerator for up to 1 day. To reheat, you can pop them in a hot oven or air fryer for a few minutes to crisp them back up.
23. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
24. A light, tangy chicken salad I actually crave (and there's no mayo in sight)
25. **Easy :** Cheese-Stuffed Chicken Wontons with Ranch (Golden, Crunchy, Addictive)

## SWAPS & NOTES

**Chicken Wings:** I use a mix of drumettes and flats, but you can use whatever you prefer.

Be sure to pat them dry before baking for the crispiest result.

**Buffalo Sauce:** Use your favorite brand of buffalo sauce. You can adjust the amount to your desired level of heat.

## TIPS FOR SUCCESS

**Pat Them Dry:** Patting the wings completely dry before baking is the most important tip for getting a crispy skin.

Any moisture will cause them to steam instead of bake.

Don't Crowd the Pan: Bake the wings in a single layer with a little space between each one.

This allows the heat to circulate and helps them get crispy.

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

Original recipe: <https://chefmaniac.com/buffalo-ranch-chicken-wings-the-ultimate-game-day-snack/>