

## Easy and Delicious Hot Chicken and Cheese Wraps

### Hot Chicken Ham and Cheese Wraps



**OVEN**  
**375°F**

**TIME**  
**5-7 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
- 1/4 cup hot sauce (adjust to taste)
- 2 tablespoons ranch dressing
- Cooking spray or olive oil, for greasing

#### DIRECTIONS

1. Make the : Sauce: In a small bowl, mix together the hot sauce and ranch dressing until they are well combined.
2. Assemble the : Wraps: Lay out the four large flour tortillas on a clean, flat surface. Divide the shredded or diced chicken evenly among the tortillas, placing it in the center of each one.
3. Add the : Fillings: Top each portion of chicken with a slice of turkey ham and a sprinkle of shredded cheddar cheese. Drizzle the hot sauce-ranch dressing mixture over the fillings on each tortilla.
4. Roll the : Wraps: Fold the sides of the tortillas over the fillings, then roll them up tightly to form a wrap.
5. Cook in the : Air Fryer: Preheat your air fryer to 375°F (190°C). Lightly spray the basket of the air fryer with cooking spray or brush it with olive oil to prevent sticking. Place the wraps seam side down in the air fryer basket, making sure they are not touching each other.
6. Fry to : Perfection: Cook for 5-7 minutes, or until the wraps are golden brown and crispy on the outside and the cheese is melted and bubbly on the inside.
7. Serve: Carefully remove the wraps from the air fryer and let them cool slightly before serving. Serve hot with additional hot sauce or ranch dressing for dipping, if desired.

#### SWAPS & NOTES

Chicken: Using pre-cooked rotisserie chicken is a great shortcut to get this meal on the table even faster.

Tortillas: Any large flour tortilla will work, but you could also use whole wheat tortillas for a healthier option.

Ham: You can use any type of ham you like, such as black forest or honey ham.

Cheese: While cheddar cheese is a great choice, you can also use a different cheese like a Mexican blend or Monterey Jack cheese.

## TIPS FOR SUCCESS

**Pre-Cooked Chicken:** Using pre-cooked chicken is the secret to a fast and easy meal.

**Roll Tightly:** A tight roll is key to a successful wrap.

This keeps the filling from spilling out and ensures every bite has a perfect mix of ingredients.

**Don't Overcrowd the Air Fryer:** Cooking in batches ensures that each wrap gets a beautiful, crispy exterior.

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

Original recipe: <https://chefmaniac.com/easy-and-delicious-hot-chicken-and-cheese-wraps/>