

Creamy Ranch Chicken Stuffed Crescent Bites (Easy 5-Ingredient Appetizer!)

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OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 can crescent rolls
- 1 cup cooked chicken, shredded
- $\frac{1}{2}$ cup cream cheese, softened
- $\frac{1}{4}$ cup ranch dressing
- $\frac{1}{2}$ cup shredded cheese (cheddar works beautifully)

DIRECTIONS

- Step 1: Preheat the Oven: Preheat your oven to 375°F and line a baking sheet with parchment paper.
- Step 2: Make the Filling: In a mixing bowl, combine:
- Shredded chicken
- Softened cream cheese
- Ranch dressing
- Shredded cheddar cheese
- Mix until everything is well combined and creamy.
- Step 3: Prepare the Dough: Roll out the crescent dough and separate it into triangles along the perforated lines.
- Step 4: Fill and Roll: Place a spoonful of the chicken mixture onto the wide end of each triangle. Roll them up starting from the wide end toward the pointed tip, tucking in the sides slightly to keep the filling secure.
- Step 5: Bake: Place on the prepared baking sheet and bake for 12-15 minutes, or until golden brown.
- Let cool slightly before serving - the filling will be hot!

SWAPS & NOTES

Chicken: Rotisserie chicken works perfectly.
You can also use leftover baked or grilled chicken.

Cheese: Try mozzarella, Monterey Jack, or a Colby-Jack blend for a different flavor twist.

Ranch: Use homemade ranch if you prefer, or add a packet of ranch seasoning for a stronger flavor.

TIPS FOR SUCCESS

Too much filling can cause leaks while baking.

It mixes much easier and creates a smoother filling.

For extra richness, brush the tops with melted butter before baking.

If you're hosting, you could even pair these with something bold like [This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes](#) for an appetizer spread that people won't stop talking about.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/creamy-ranch-chicken-stuffed-crescent-bites-easy-5-ingredient-appetizer/>