

## Buffalo Chicken Lasagna with a Ranch Twist: Spicy, Creamy, and Crowd-Pleasing

Buffalo Chicken Lasagna with a Ranch Twist



OVEN  
**375°F**

TIME  
**30 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 12 cooked lasagna noodles
- 2 cups shredded cooked chicken
- 1 cup Buffalo sauce
- 1 cup ricotta cheese
- 1/2 cup ranch dressing
- 2 cups shredded mozzarella cheese
- 1/2 cup crumbled blue cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste

### DIRECTIONS

1. Preheat your oven to 375°F and lightly grease a baking dish.
2. In a mixing bowl, combine the shredded chicken with the Buffalo sauce until evenly coated.
3. In a separate bowl, stir together the ricotta cheese, ranch dressing, garlic powder, onion powder, salt, and pepper.
4. Spread a layer of the : Buffalo chicken mixture on the bottom of the baking dish.
5. Add a layer of cooked lasagna noodles over the chicken.
6. Spread some of the ricotta-ranch mixture over the noodles.
7. Sprinkle with mozzarella cheese and a little blue cheese.
8. Repeat the layers until all ingredients are used, finishing with cheese on top.
9. Cover the dish with foil and bake for 30 minutes.
10. Remove the foil and bake for another 10 to 15 minutes, until the cheese is bubbly and lightly golden.
11. Let the lasagna cool slightly before slicing.
12. Drizzle with extra ranch dressing before serving, if desired.

### SWAPS & NOTES

Rotisserie chicken works perfectly in this recipe and saves time.

You can also use leftover baked or poached chicken if you

already have some on hand.

If you are not a big blue cheese fan, you can reduce the amount or leave it out.

The lasagna will still be flavorful and creamy with mozzarella

and ranch in the mix.

### TIPS FOR SUCCESS

Let the lasagna rest for at least 10 minutes after baking.

That helps the layers set up so the slices hold together better.

Use cooked chicken that is finely shredded rather than chunky.

Smaller pieces spread more evenly through the layers and make each bite more balanced.

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

Original recipe: <https://chefmaniac.com/buffalo-chicken-lasagna-with-a-ranch-twist-spicy-creamy-and-crowd-pleasing/>