



Spicy Buffalo Chicken Enchilada Bake

A Little Bit of Spice

This recipe is a happy accident. I once mixed up my sauces for taco night. I grabbed the buffalo bottle instead of the enchilada one. The result was a big, happy surprise for everyone.

It brings two favorite flavors together. You get the tangy kick of buffalo wings. And you get the cozy, cheesy feel of a baked enchilada. Doesn't that sound like a perfect dinner? What two foods would you love to mix together?

Making the Filling

Let's start with the chicken mix. Use a rotisserie chicken to make it easy. Shred the meat with your hands or two forks. I find this part very relaxing.

Now, add the cream cheese, a little buffalo sauce, and the ranch seasoning. The cream cheese makes everything rich and creamy. It also helps calm the spice. This matters because it makes the dish friendly for all taste buds.

The Rolling Party

Pour some sauce into your baking dish first. This is our secret step. It keeps the tortillas from getting dry on the bottom. I learned this from my friend Rosa. I still laugh at that. I used to have such dry enchilada bottoms!

Now, spoon the filling onto each tortilla. Roll them up tight and place them in the dish. It's okay if they are a little messy. That just means they are made with love. Do you like rolling burritos and wraps, or is it a tricky job for you?

Cheese, Please!

After you pour the rest of the sauce, it's cheese time. We use both Monterey Jack and sharp cheddar. One is melty and smooth. The other gives a nice, tangy bite.

Fun fact: The stringy pull of melted cheese is called "cheese stretch." It happens because of a protein called casein. Now you have a fun fact for your next meal!

Why This Meal Matters

This is more than just food. It's a warm hug on a plate. Sharing a spicy, cheesy meal can make any bad day better. This matters because good food brings people together.

It's also a great way to use up leftover chicken. Nothing goes to waste in my kitchen. What is your favorite meal to make that uses up leftovers?



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Ingredients:

Ingredient	Amount	Notes
Rotisserie chicken, shredded	3 cups (420 g)	
Buffalo sauce	1 bottle (23 ounces)	Divided, about 3 cups if homemade
Cream cheese	4 ounces	Softened, $\frac{1}{2}$ package
Dry ranch seasoning mix	3 tablespoons	
Monterey Jack cheese, shredded	1 cup (113 g)	Divided
Sharp cheddar cheese, shredded	1 cup (113 g)	Divided
Flour tortillas	8 large	
Ranch dressing		For garnish
Green onions, chopped		For garnish



Spicy Buffalo Chicken Enchilada Bake

My Zesty Buffalo Chicken Enchilada Bake

My grandson Leo calls this my “game day magic.” I just call it delicious. It mixes two of my favorite things: cozy enchiladas and that tangy buffalo wing flavor. Your kitchen will smell absolutely amazing. I promise.

See also [Classic Chicken Cordon Bleu Recipe](#)

This recipe is so simple to put together. We use a rotisserie chicken to make it easy. (That's my favorite little shortcut.) The cream cheese makes the filling so creamy and rich. It reminds me of the dips I used to make for my bridge club.

Here is how we make the magic happen.

1. First, get your oven nice and warm. Set it to 350°F. Now, let's make the filling. Put your shredded chicken in a big bowl. Add a good splash of buffalo sauce, the cream cheese, and the ranch seasoning. Mix it all up with your hands. I find that works best. It's a little messy, but fun!
2. Pour one cup of buffalo sauce into your baking dish. Swirl it around to cover the bottom. This keeps everything moist. Now, take a tortilla. Plop about half a cup of the chicken mix right in the middle. Roll it up tight, like a little blanket for the filling. Place it seam-side down in the dish. Keep going until the dish is full.
3. Now for the saucy top! Pour the rest of the buffalo sauce over all your rolled tortillas. Be generous. Then, sprinkle all that lovely remaining cheese on top. (A little extra cheese never hurt anyone, right?) I still laugh at the time I used blue cheese by mistake. It was... interesting!

4. Pop the dish into your warm oven. Bake it for about 25 to 30 minutes. You'll know it's ready when the cheese is all bubbly and gorgeous. (My hard-learned tip: put a baking sheet underneath the dish. This catches any saucy drips so your oven stays clean.)
5. Take it out and let it sit for a minute. This is the hardest part, waiting! Drizzle some cool ranch dressing on top. Then sprinkle on those fresh, chopped green onions. The green makes it look so pretty. Do you have a favorite "game day" food? Share below!

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 8 servings

Category: Dinner, Game Day

Three Fun Twists to Try

This recipe is like a good friend. It's wonderful as it is, but it also loves to play dress-up. You can change it so easily. Here are a few of my favorite ways to mix it up.

- **The Veggie Lover:** Swap the chicken for two cans of black beans, rinsed well. Add some corn, too. It's so hearty and good.
- **The Extra Spicy:** Add a chopped jalapeño right into the chicken filling. Use a spicy pepper jack cheese instead of Monterey Jack. Wow, that will wake up your taste buds!
- **The Blue Cheese Fan:** Crumble some blue cheese into the filling. Then use a blue cheese dressing instead of ranch for the garnish. My husband adores it this way.

See also Buffalo Chicken Tacos Recipe for Game Day

Which one would you try first? Comment below!

What to Serve With Your Enchiladas

Now, what to eat with this zesty bake? You need something cool and crunchy on the side. A simple, crisp salad is just perfect. Some carrot and celery sticks are also a classic choice. They are great for dipping in that extra sauce on your plate.

For drinks, you have lovely options. A tall glass of icy cold lemonade is so refreshing. It cuts right through the spice. For the grown-ups, a light, crisp lager beer is a wonderful partner. It just goes together, like sunshine and a picnic.

Which would you choose tonight?



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Making Your Enchiladas Last

Let's talk about keeping your enchilada bake for later. It freezes beautifully. Let the pan cool completely after baking. Then wrap it tightly in two layers of plastic wrap.

You can freeze it for up to three months. This is perfect for busy nights. I remember making this for my grandson's visit. He had to leave early, so into the freezer it went. He enjoyed it weeks later.

To reheat, thaw it in the fridge overnight. Bake at 350°F until bubbly. This batch cooking saves you time and stress. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Fixes for Common Kitchen Hiccups

Sometimes, flour tortillas can tear when you roll them. If this happens, just use two. Layer them on top of each other. This makes a stronger wrap for your filling.

Is your sauce too spicy for the kids? Use a milder buffalo sauce. You can also add more ranch dressing on top. I once made it too hot for my family. We learned to adjust the heat together.

If your cheese isn't browning, use the broiler. Watch it closely so it does not burn. Fixing small problems builds your cooking confidence. It also makes the food taste just right for you. **Which of these problems have you run into before?**

Your Quick Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free tortillas. They work just as well.

Q: Can I prepare it ahead of time?

A: Absolutely. Assemble the whole dish the night before. Keep it covered in the fridge until baking.

See also Tater Tot Taco Casserole Recipe

Q: What if I don't have rotisserie chicken?

A: Use any cooked, shredded chicken. Leftover turkey is a nice swap too.

Q: Can I make a smaller portion?

A: Of course. Just cut the recipe in half. Use a smaller baking dish.

Q: Any other garnish ideas?

A: Chopped celery adds a nice, fresh crunch. It goes great with the buffalo flavor. **Which tip will you try first?**

Until Next Time, Happy Cooking!

I hope you love this cozy, spicy bake. It always makes my kitchen smell wonderful. My grandkids say it is their favorite “game day” food.

Fun fact: The first buffalo wings were made in 1964 at a restaurant in New York. I would love to see your creations. Sharing food is a way to share joy.

Have you tried this recipe? Tag us on Pinterest! I always look for

your photos. It makes my day to see them.

Happy cooking! —Elowen Thorn.

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Spicy Buffalo Chicken Enchilada Bake

Author: Elowen Thorn

Cooking Method:[Baking](#)



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Cuisine:[American](#)



Courses:[Dinner Main](#)

Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **30 minutes**

Rest time:

Total time: **45 minutes**

Servings: **8 servings**



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Calories: **595 kcal**

Best Season:**Summer**

Description

A zesty and comforting bake featuring shredded buffalo chicken,

creamy cheeses, and a tangy ranch twist, all wrapped in tortillas and baked to perfection.

Ingredients

- ▢ 3 cups (420 g) rotisserie chicken, shredded
- ▢ 1 bottle (23 ounces) buffalo sauce, divided (about 3 cups homemade)
- ▢ 4 ounces ($\frac{1}{2}$ package) cream cheese, softened
- ▢ 3 tablespoons dry ranch seasoning mix
- ▢ 1 cup (113 g) Monterey Jack cheese, shredded, divided
- ▢ 1 cup (113 g) sharp cheddar cheese, shredded, divided
- ▢ 8 large flour tortillas
- ▢ ranch dressing, for garnish
- ▢ green onions, chopped for garnish

Instructions

1. Preheat oven to 350°F.
2. In a large bowl, combine the chicken, $\frac{1}{4}$ cup of buffalo sauce, cream cheese, ranch seasoning mix, $\frac{1}{2}$ cup of Monterey Jack cheese, and $\frac{1}{2}$ cup of sharp cheddar cheese. Mix well until all ingredients are evenly distributed. Set aside.
3. Pour 1 cup of buffalo sauce into the bottom of a 9×13-inch baking dish. Spread evenly.
4. Working with one tortilla at a time, place about $\frac{1}{2}$ cup of the chicken mixture onto the center of each tortilla. Wrap the tortilla tightly around the filling, tucking in the sides as you roll. Place the rolled tortilla seam-side down in the baking dish. Repeat with the remaining tortillas and chicken mixture.
5. Pour the remaining buffalo sauce evenly over the rolled enchiladas

in the baking dish. Sprinkle the top with the remaining cheese.

6. Bake for 25-30 minutes, or until the cheese is hot and bubbly. (Broil the enchiladas for an extra 2-3 minutes if you prefer the cheese to be golden brown.)
7. Garnish with a drizzle of ranch dressing and chopped green onions. Serve warm.

Notes

For a milder version, use less buffalo sauce. You can also substitute the rotisserie chicken with cooked and shredded chicken breast or thigh.

Keywords: Buffalo Chicken, Enchiladas, Bake, Spicy, Ranch