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Chicken Bacon Ranch Casserole with Potatoes

Introduction

Chicken Bacon Ranch Casserole with Potatoes is a deliciously hearty dish that combines

tender chicken, crispy bacon, and creamy ranch dressing, all baked to perfection with a layer of potatoes. This comforting casserole is perfect for busy weeknights and is sure to please your entire family. Whether you're looking for a filling meal or a crowd-pleasing option for a potluck, this recipe delivers on flavor and satisfaction.

Detailed Ingredients with measures

- Chicken breast, diced (2 cups)
- Bacon, cooked and crumbled (6 slices)
- Potatoes, cubed (4 cups)
- Ranch dressing (1 cup)
- Cheddar cheese, shredded (1 cup)
- Green onions, sliced (1/4 cup)
- Garlic powder (1 teaspoon)
- Salt (to taste)
- Pepper (to taste)

Prep Time

Prep time for this casserole is approximately 15 minutes, allowing you to quickly assemble the ingredients before baking.

Cook Time, Total Time, Yield

Cook time is around 45 minutes, making the total time needed for this recipe about 1 hour. This casserole typically yields 6 servings, perfect for family dinners or meal prep for the week ahead.



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Detailed Directions and Instructions

Step 1: Preheat the oven

Preheat your oven to 375°F (190°C).

Step 2: Prepare the potatoes

Wash and dice the potatoes into bite-sized chunks. Place them in a large mixing bowl.

Step 3: Add seasonings to potatoes

Sprinkle the potatoes with ranch seasoning mix, salt, and pepper. Toss to evenly coat the potatoes with the seasonings.

Step 4: Cook the bacon

In a skillet over medium heat, cook the bacon until it becomes crispy. Once cooked, remove the bacon from the skillet and let it drain on paper towels. Reserve the bacon grease.

Step 5: Sauté the potatoes

In the same skillet with the reserved bacon grease, add the seasoned potatoes. Sauté them until they are golden brown and tender, about 10-15 minutes.

Step 6: Combine ingredients

In a large baking dish, combine the sautéed potatoes, cooked bacon (crumbled), and cooked chicken. Mix thoroughly.

Step 7: Add ranch dressing

Drizzle ranch dressing over the chicken mixture and gently stir to combine all ingredients well.

Step 8: Top with cheese

Sprinkle shredded cheese over the top of the mixture in the baking dish.

Step 9: Bake the casserole

Cover the baking dish with foil and bake in the preheated oven for 25 minutes. After 25 minutes, remove the foil and bake for an additional 15-20 minutes or until the cheese is

bubbly and golden.

Step 10: Cool and serve

Once baked, let the casserole cool for a few minutes before serving. Enjoy your chicken bacon ranch casserole!

Notes

Note 1: Chicken Options

You can use either shredded rotisserie chicken or cooked chicken breasts for this recipe.

Note 2: Cheese Variations

Feel free to use different types of cheese like cheddar, mozzarella, or a blend of your favorites.

Note 3: Potato Type

Yukon gold or red potatoes work well for this recipe, but you can use any variety you prefer.

Note 4: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to three days.

Note 5: Freezing Tips

This casserole can be frozen before baking. Just wrap it tightly and store it in the freezer for up to two months. Bake from frozen, adding extra time to cook through.



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Cook techniques



Click next page below