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Chicken Bacon Ranch Casserole

Introduction

Chicken Bacon Ranch Casserole is a delightful dish that combines the savory flavors of chicken, crispy bacon, and a zesty ranch dressing, making it a crowd-pleaser for family dinners or potlucks. This casserole is not only delicious but also easy to prepare, ensuring that even those with busy schedules can create a comforting meal that everyone will enjoy.

Detailed Ingredients with measures

Chicken: 3 cups cooked and shredded

Bacon: 8 slices, cooked and crumbled

Ranch dressing: 1 cup

Cream cheese: 8 oz, softened

Cheddar cheese: 2 cups shredded

Pasta: 2 cups uncooked rotini or any preferred pasta

Green onions: $\frac{1}{4}$ cup, chopped

Salt: to taste

Pepper: to taste

Prep Time

The prep time for this casserole is approximately 15 minutes. This involves gathering all the ingredients, cooking the bacon, and preparing the chicken if not already cooked.

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: Serves 6-8 people

This casserole can be enjoyed fresh out of the oven or stored for later, making it a versatile choice for meals throughout the week. Enjoy the comforting blend of flavors in this easy Chicken Bacon Ranch Casserole.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Chicken

Cook and shred or dice the chicken. You can use rotisserie chicken for convenience.

Step 3: Cook the Bacon

In a skillet, cook the bacon until crispy. Remove from skillet and let it drain on a paper towel. Once cooled, chop into pieces.

Step 4: Mix the Casserole Ingredients

In a large mixing bowl, combine the shredded chicken, cooked bacon, ranch dressing, and cream cheese. Mix until well combined.

Step 5: Add Cheese and Noodles

Fold in the cooked pasta and half of the shredded cheese into the mixture, ensuring everything is evenly distributed.

Step 6: Transfer to Baking Dish

Transfer the mixture to a greased 9×13 inch baking dish and spread it out evenly.

Step 7: Top with Remaining Cheese

Sprinkle the remaining shredded cheese over the top of the casserole.

Step 8: Bake the Casserole

Bake in the preheated oven for 25-30 minutes or until the cheese is melted and bubbly.

Step 9: Serve

Remove from the oven and let it cool for a few minutes before serving.

Notes

Note 1: Chicken Options

You can use any cooked chicken, such as grilled, rotisserie, or baked.

Note 2: Pasta Choices

Any pasta can be used, such as penne, rotini, or even gluten-free options.

Note 3: Ranch Dressing

Feel free to use homemade ranch dressing or your favorite store-bought variety.

Note 4: Adjusting Ingredients

You can adjust the amount of bacon or cheese according to your preference.

Note 5: Storage

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven or microwave before serving.



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Cook techniques

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