



# Chicken Bacon Ranch Salad Recipe for Lunch or Dinner

## My Favorite Summer Salad

This salad is my go-to meal on a hot day. It is so cool and fresh. I love all the colors in the bowl. It just makes me feel happy.

I first made it for a family picnic. My grandson ate two big helpings. He didn't even notice all the veggies. I still laugh at that.

## Why This Salad is Special

This matters because it is a full meal. You get your protein and your veggies all at once. It keeps you full and energized for hours.

It also brings people together. Sharing a big, beautiful bowl feels like a celebration. What is your favorite meal to share with friends?

## Let's Talk Layering

The secret is in the layers. You want a little bit of everything in each bite. Start with your lettuce as a crunchy base.

Then just keep building. Chicken, peppers, all of it. The final drizzle of ranch brings it all together. Doesn't that smell amazing?

## A Little Tip For You

Here is a good trick. Let people add their own dressing at the table. This keeps the lettuce from getting soggy. Nobody likes a soggy salad.

\*Fun fact\*: The word "romaine" comes from Rome. It was grown in Roman gardens long ago. I think about that every time I chop it.

## Make It Your Own

You can change this up so easily. Try adding some crunchy cucumbers. Or use your favorite cheese instead. What would you add to make it yours?

Cooking should be fun, not strict. This recipe is just a friendly guide. The most important ingredient is always your own joy.



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 3



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## Ingredients:

Ingredient	Amount	Notes
Romaine lettuce	6 cups	Chopped into small pieces
Ranch dressing	1 cup	
Chicken	2 cups	Diced and cooked (grilled or rotisserie)
Salt and pepper	To taste	
Red bell pepper	1 cup	Chopped with seeds and stem removed (about 1 large or 2 medium peppers)
Bacon	1 cup	Crumbled (about 1 pound or 16 slices)
Avocados	2	Diced (about 1 cup)
Tomatoes	2	Diced (about 1 cup)
Cheddar/Jack cheese	2 cups	Grated
Hard-boiled eggs	3	Peeled and diced
Green onions	2	Chopped and green parts only

## Let's Build a Beautiful Salad Together

First, grab your biggest, prettiest bowl. We are building layers of flavor. Spread half of your chopped romaine on the bottom. Now, give it a little drizzle of ranch. I like to zig-zag it across. This makes every bite tasty. (Hard-learned tip: Go easy on the dressing now. Folks can always add more later!).

See also [Roasted Fall Vegetable Salad](#)

Next, we add our protein. Sprinkle half the chicken over the lettuce. Don't forget a pinch of salt and pepper. I once skipped the salt. The whole salad tasted shy! Now comes the fun confetti part. Layer on half the bell peppers, bacon, and avocado. I love the colors. Keep building with half the tomatoes, cheese, and egg. My grandson calls this "salad

confetti.” It just makes you happy to look at. Now, do it all over again! Make a second beautiful layer with everything left. Top it all with the green onions and a bit more pepper. **Do you have a favorite salad topping? Share below! Prep Time:** 15 minutes **Total Time:** 15 minutes **Yield:** 6 servings **Category:** Lunch, Dinner, Salad

## Three Fun Twists to Try

Let’s play with our food, shall we? This salad is wonderful for trying new things. You can make it your own with just a few changes. I do this all the time based on what’s in my fridge. **Make it a Club Salad.** Add some toasted bread cubes for a lovely crunch. It tastes just like your favorite sandwich. **Try a Southwest Spin.** Use a spicy ranch and add a handful of black beans. It gives it a real kick. **Go for a Cobb Salad.** Arrange each ingredient in neat rows on top. It looks so fancy but is so simple. **Which one would you try first? Comment below!**

## How to Serve Your Masterpiece

This salad is a full meal in a bowl. But it’s always nice to have a little friend on the side. A warm piece of crusty bread is perfect for sopping up extra dressing. Some simple crackers work just fine, too.

See also [Easy Homemade Greek Salad Dressing Recipe](#)  
What to drink? For a cozy night, a glass of iced tea is my go-to. It’s so refreshing with all these flavors. If you’re feeling fancy, a light beer would be lovely here. It cuts right through the richness. **Which would you choose tonight?**



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 6



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### Keeping Your Salad Fresh and Tasty This salad is best enjoyed right away. But sometimes, we have leftovers! Keep the salad fresh by storing parts separately. Place the dry ingredients in one container. Keep the ranch dressing in another small jar. This stops the lettuce from getting soggy. I learned this the hard way with a wilted salad years ago. You can also prep parts ahead for easy meals. Cook the chicken and bacon in big batches. Chop your veggies and store them in the fridge. This makes throwing the salad together so simple later. Batch cooking saves you time on busy days. It means you can have a healthy meal fast. Have you ever tried storing it this way? Share below! ### Fixing Common Salad Problems Sometimes salads can be tricky. Here are some easy fixes for common troubles. First, soggy lettuce is no fun. Always make sure your greens are very dry after washing. A salad spinner works wonders for this. I remember once I didn't dry my lettuce enough. The whole salad was a watery mess! This matters because crisp lettuce makes the whole dish feel special. Second, the avocado can turn brown. Squeeze a little lemon juice over the diced avocado. This will keep it looking green and fresh. It also adds a nice little zing of flavor. Finally, your bacon might not be crispy enough. Bake it in the oven on a rack. This lets the fat drip away. You will get perfect, crunchy bacon every time. This tip improves your cooking confidence so much. Which of these problems have you run into before? ### Your Quick Questions, Answered! \*\*Q: Is this salad gluten-free?\*\* A: Yes, it is! Just check your ranch dressing label to be sure.

See also Crab Brunch Casserole

\*\*Q: Can I make it ahead?\*\* A: Prep the parts separately. Combine them right before you eat. \*\*Q: What if I don't have an ingredient?\*\* A: Swap anything! Use turkey bacon or a different cheese you love. \*\*Q: Can I make a smaller portion?\*\* A: Absolutely. Just use half of all the ingredients listed. \*\*Q: Are the hard-boiled eggs optional?\*\* A: Of course. Leave them out if you prefer. \*Fun fact: The first ranch dressing was made from a real ranch's secret recipe!\* Which tip will you try first?



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 8

### A Note From My Kitchen to Yours I hope you love making this hearty salad. It is a favorite in my home. I would love to see your creation. Share a picture of your beautiful layered bowl. Have you tried this recipe? Tag us on Pinterest @ElowenCooks so I can see! Your cooking adventures make my day. Thank you for spending time with me in my kitchen today. Happy cooking! —Elowen Thorn.



*You need to try !*



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## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 10

Chicken Bacon Ranch Salad Recipe for Lunch or Dinner









## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 12

[Print Recipe](#)



Chicken Bacon Ranch Salad Recipe for Lunch or  
Dinner | 13

# **Chicken Bacon Ranch Salad Recipe for Lunch or Dinner**

Author: Elowen Thorn



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 14

Cooking Method: [No Cook](#)





## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 15

Cuisine: [American](#)



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 16

Courses: [Lunch](#) [Dinner](#)



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 17

Difficulty: **Beginner**





## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 18

Prep time: **15 minutes**



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 19

Cook time: **5 minutes**



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 20

Rest time:



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 21

Total time: **15 minutes**



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 22

Servings: **6 servings**





## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 23

Best Season: **Summer**

### **Description**

This chicken bacon ranch salad is loaded with crispy bacon, juicy

chicken, fresh veggies, and creamy ranch dressing. Make it fast for lunch, dinner, or your next backyard BBQ.

## Ingredients

- ☐ 6 cups fresh romaine lettuce ((chopped into small pieces))
- ☐ 1 cup ranch dressing
- ☐ 2 cup chicken ((diced and cooked (grilled or rotisserie))
- ☐ salt and pepper ((to taste))
- ☐ 1 cup red bell pepper ((chopped with seeds and stem removed (about 1 large or 2 medium peppers))
- ☐ 1 cup bacon ((crumbled (about 1 pound or 16 slices))
- ☐ 2 avocados ((diced (about 1 cup))
- ☐ 2 tomatoes ((diced (about 1 cup))
- ☐ 2 cup cheddar/jack cheese ((grated))
- ☐ 3 hard-boiled eggs ((peeled and diced))
- ☐ 2 green onions ((chopped and green parts only))

## Instructions

1. In a trifle bowl, spread half of the chopped romaine lettuce. Squirt or drizzle some of the ranch dressing over the lettuce, varying the amount according to taste, you can also skip the dressing to keep the salad fresh longer or if people like to have their own choice of dressing.
2. Sprinkle half of the chicken over the lettuce. Sprinkle with salt and pepper to taste.
3. Continue layering half of each ingredient: the red bell pepper, bacon, avocados, tomatoes, cheese, and egg.
4. Repeat with a second layer of all the ingredients, topping with a final drizzle of dressing and some chopped green onions. Sprinkle



## Chicken Bacon Ranch Salad Recipe for Lunch or Dinner | 25

some freshly ground black pepper over the top, if you like.

Keywords: Chicken, Bacon, Ranch, Salad, Lunch, Dinner