



Chicken Bacon Ritz Cracker Nachos



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Introduction

Chicken Bacon Ritz Cracker Nachos are an irresistible combination of flavors that brings comfort food to a new level. This recipe, packed with savory chicken, crispy bacon, and crunchy Ritz crackers, makes for an excellent snack or a main dish that's perfect for gatherings or movie nights. Easy to prepare and delicious, this dish will quickly become a favorite among family and friends.

Detailed Ingredients with measures

- 2 cups cooked and shredded chicken
- 1 cup cooked and crumbled bacon
- 2 cups shredded cheddar cheese
- 1 cup cream cheese, softened
- 1 cup ranch dressing
- 1 bag of Ritz crackers
- 1/2 cup green onions, sliced
- 1/2 teaspoon garlic powder
- Optional toppings: jalapeños, sour cream, or diced tomatoes

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: Serves 6-8

This Chicken Bacon Ritz Cracker Nachos recipe not only delights the taste buds but also offers a satisfying texture combination that everyone will enjoy. Whether for a casual weeknight dinner or a fun party appetizer, these nachos are sure to be a hit!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

Prepare the Baking Sheet

Line a large baking sheet with parchment paper for easy cleanup.

Arrange the Ritz Crackers

Spread a layer of Ritz crackers evenly across the prepared baking sheet.

Add the Chicken

Evenly distribute the cooked, shredded chicken over the Ritz crackers.

Layer on the Bacon

Add crumbled cooked bacon on top of the shredded chicken.

Add the Cheese

Sprinkle a generous amount of shredded cheese over the bacon and chicken layer.

See also [Fried Pineapple Rings with Creamy Coconut Dipping Sauce](#)

Season the Nachos

Optionally, sprinkle some ranch seasoning over the top for added flavor.

Bake the Nachos

Place the baking sheet in the preheated oven and bake for about 10-15 minutes, or until the cheese is melted and bubbly.

Garnish and Serve

Once baked, remove from the oven and top with sliced green onions and jalapeños if desired. Serve immediately.

Notes**Storage**

Leftover nachos can be stored in an airtight container in the refrigerator for a few days.

Customizations

Feel free to add other toppings such as diced tomatoes, sour cream, or guacamole according to your taste preferences.

Alternative Ingredients

You can substitute the chicken with other proteins like shredded pork or beef, if preferred.



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Cook techniques

Layering Ingredients

Layer ingredients thoughtfully to ensure even distribution of flavors and textures. Start with a base of crackers, followed by chicken and bacon, and then cheese to achieve a perfect balance.

Baking

Bake the nachos until the cheese is melted and bubbly to enhance the flavors. This helps in combining the ingredients while also giving the dish a crispy finish.

Broiling

Use the broiler towards the end of the baking process for a few minutes to achieve a golden brown top. This technique caramelizes the cheese and adds an appealing texture.

Mixing Flavors

Mix different flavors by incorporating sauces or seasonings into the chicken before layering. This adds an additional depth of flavor to the nachos.

Serving Hot

Serve the nachos immediately after baking to enjoy them at their best. They are best enjoyed warm and fresh out of the oven.

See also Peanut Butter Banana Toast

FAQ

Can I use different types of cheese?

Yes, you can use various cheeses based on your preference. Cheddar, Monterey Jack, or a blend work well for nachos.

What can I substitute for bacon?

Bacon can be substituted with turkey bacon, tempeh, or omitted entirely for a vegetarian option.

How do I store leftover nachos?

To store leftovers, keep them in an airtight container in the refrigerator. Reheat in the oven for best results.

Can I make this dish ahead of time?

You can prepare the ingredients ahead of time and assemble them right before baking for a quick meal.

Is this dish gluten-free?

The dish is not gluten-free as it contains Ritz crackers. However, you can use gluten-free crackers as an alternative.



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Conclusion

The Chicken Bacon Ritz Cracker Nachos are a delicious and easy-to-make dish that combines savory flavors and crunchy textures. Perfect for parties, game day, or a cozy night in, this recipe is sure to please everyone at your table. With its simple preparation and satisfying taste, it's a fantastic addition to any gathering.

More recipes suggestions and combination

Buffalo Chicken Nachos

Take your nachos to the next level with spicy buffalo chicken, melted cheese, and a drizzle of ranch dressing.

BBQ Pulled Pork Nachos

Use tender pulled pork with tangy barbecue sauce, topped with jalapeños and cheddar cheese for a smoky flavor.

Veggie Nachos

For a lighter option, try nachos topped with black beans, corn, bell peppers, and avocado, drizzled with lime dressing.

Classic Beef Nachos

Ground beef, taco seasoning, and classic nacho toppings like sour cream, guacamole, and salsa make for a hearty treat.

See also [Gluten-Free Bread](#)

Loaded Breakfast Nachos

Begin your day with breakfast nachos featuring scrambled eggs, crispy bacon, cheese, and a sprinkling of green onions.



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