



Ranch Chicken Salad with Bacon

The First Crunch

I remember my first bite of this salad. The crisp lettuce and smoky bacon sang together. Creamy avocado cooled the sharp ranch dressing. **Ever wondered how to make a simple salad unforgettable?** This dish turns an ordinary day into a backyard party. It is my go-to meal for happy gatherings.

My Kitchen Mishap

My first try was a mess. I added the dressing way too early. The lettuce got sad and soggy by dinner. Now I layer it carefully or serve dressing on the side. **This matters because cooking teaches us to adapt.** A

small change can save your whole meal. It is all about trying again.

Why It Tastes So Good

Two things make this salad special. You get a crispy, creamy, and crunchy bite every time. The salty bacon and cool ranch balance each other perfectly. **Which flavor combo surprises you most? Tell me in the comments.** Is it the cheese and egg or the chicken and avocado? I love hearing your thoughts.

A Salad's Story

This dish is a true American classic. It became popular in the late 1900s. It combines many backyard barbecue favorites into one bowl. ***Did you know ranch dressing was invented by a plumber?*** His name was Steve Henson. He created the famous hidden valley ranch. What is your favorite summer potluck dish to share?



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Ingredients:

Ingredient	Amount	Notes
Fresh 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

How to Build Your Best Salad

Step 1

Grab a big, clear bowl for this salad. Spread half your chopped romaine on the bottom. Drizzle some ranch dressing over the greens. (A hard-learned tip: go easy on the first dressing layer).

See also Greek Cottage Cheese Salad: Fresh & Flavorful

Step 2

Sprinkle half the chicken over the lettuce. Season it with a pinch of salt and pepper. This makes every layer taste amazing. Now the fun part begins.

Step 3

Add half of each veggie, bacon, and cheese. Repeat all these layers one more time. Top it with green onions and more pepper. Your masterpiece is ready to serve.

What ingredient makes this salad extra filling and packed with protein? Share below!

Cook Time: 15 minutes

Total Time: 15 minutes

Yield: 6 servings

Category: Lunch, Dinner, Salad

Make It Your Own

Try a new twist on this classic recipe. I love changing it up for my family.

Spicy Southwest

Add black beans and corn. Use a spicy chipotle ranch dressing.

Garden Fresh

Swap the chicken for chickpeas. Perfect for a meat-free Monday meal.

Everything Bagel

Skip the bacon. Top it with everything bagel seasoning for crunch.

Which creative spin sounds best to you? Let me know in the comments!

Serving It Up Right

This salad is a full meal on its own. But it plays well with others too.

Serve it with a crusty bread roll. Garlic toast is also a great choice.

For drinks, try a crisp lager or iced tea. Both cut through the rich, creamy ranch dressing. They are the perfect partners for this dish.

Which would you choose tonight: a cold beer or sweet tea?



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Keeping Your Salad Fresh

Store this salad in a sealed container in the fridge. It stays good for up to two days. The avocado might brown a bit, but it's still tasty. For longer storage, keep the dressing on the side. I once made a huge batch for a picnic. It was a real crowd-pleaser!

See also [Berry Mix Vegan Delight](#)

Simple Fixes for Common Hiccups

Is your salad looking a little soggy? Always layer the lettuce first. Keep the dressing separate until you serve. If the bacon gets soft, recrisp it in a pan. Why does this matter? A crunchy texture makes every bite better. What's your biggest salad-making challenge? Let me know in the comments!

Your Questions, Answered

Q: Can I make this salad ahead of time? A: Yes! Prep all the parts separately. Combine them right before you eat.

Q: Is this recipe gluten-free? A: It is, but check your ranch dressing label. Some brands have hidden gluten.

Q: What can I use instead of bacon? A: Try smoked turkey or chickpeas for a different flavor.

Q: How do I scale this for a big party? A: Just double or triple everything. Use a very big bowl!

Q: Any good cheese swaps? A: Pepper jack adds a nice kick. Feta cheese is also a great choice.

Share Your Masterpiece

I love seeing your kitchen creations. This salad is always a winner. Show me your version on social media. Tag **@SavoryDiscovery on Pinterest**. I can't wait to see what you make!

Happy cooking! —Elowen Thorn.

You need to try !



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Cooking Method: [No Cook](#) [Assembling](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **minutes**



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Rest time:



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Total time: **15 minutes**



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Servings: **6 servings**



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Calories: **kcal**

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.

See also Tangy Dill Pickle Pasta Delight

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

Keywords: Chicken, Bacon, Ranch, Salad, Avocado, Cheese