

CHICKEN BACON RANCH CASSEROLE

Creamy, cheesy and comforting! Loaded with Ranch chicken, homemade alfredo sauce and bacon. Can be made ahead of time!

Yield: 4 servings

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

INGREDIENTS:

- 4 slices bacon, diced
- 2 boneless, skinless chicken thighs*, cut into 1-inch chunks
- 1 tablespoon olive oil
- 1 tablespoon Ranch Seasoning and Salad Dressing Mix, or more, to taste
- 8 ounces rotini
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese
- 2 tablespoons chopped fresh parsley leaves



FOR THE ALFREDO SAUCE

- 2 tablespoons unsalted butter
 - 3 cloves garlic, minced
 - 1 cup heavy cream, or more, to taste
 - 1/4 cup freshly grated Parmesan
 - Kosher salt and freshly ground black pepper, to taste
1. Preheat oven to 375 degrees F. Lightly oil a 9×9 baking dish or coat with nonstick spray.
 2. To make the alfredo sauce, melt butter in a saucepan over medium heat. Add garlic, and cook, stirring frequently, until fragrant, about 1-2 minutes. Gradually whisk in heavy cream. Cook, whisking constantly, until incorporated, about 1-2 minutes. Stir in Parmesan until slightly thickened, about 1-2 minutes. If the mixture is too thick, add more heavy cream as needed; season with salt and pepper, to taste. Set aside.
 3. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Drain excess fat; reserving 1 tablespoon in the skillet. Transfer bacon to a paper towel-lined plate.
 4. In a gallon size Ziploc bag, add chicken, 1 tablespoon olive oil and Ranch Seasoning, shaking to coat thoroughly. Add chicken to the skillet and cook, flipping once, until cooked through, about 2-3 minutes on each side; set aside.
 5. In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
 6. Add pasta to the prepared baking dish and layer with chicken and alfredo sauce; sprinkle with cheeses and bacon. Place into oven and bake until bubbly and heated through, about 15-20 minutes.
 7. Serve immediately, garnished with parsley, if desired.