

Treasure Barrel

Chicken Bacon Ranch Pasta Casserole

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz penne pasta
- [ ] 2 cups shredded rotisserie chicken
- [ ] 8 slices bacon
- [ ] 2 cups shredded cheddar cheese
- [ ] 1 cup shredded mozzarella cheese

The Creamy Ranch Sauce

- [ ] 1 cup ranch dressing
- [ ] 1 cup heavy cream
- [ ] 1 cup all--purpose flour (optional for thickening)
- [ ] 2 large eggs
- [ ] 1/2 tsp garlic powder
- [ ] 1/2 tsp onion powder
- [ ] 1 tsp dried Italian herbs
- [ ] Salt and freshly ground black pepper to taste

The Topping

- [ ] 1/2 cup panko breadcrumbs
- [ ] 2 tbsp butter
- [ ] Fresh parsley, chopped (for garnish)

Instructions

1. First things first, go ahead and preheat your oven to 375°F (190°C). While that's warming up, lightly grease a 9Ñ13 inch baking dish so nothing sticks to the sides later.

2. Bring a large pot of salted water to a rolling boil. Toss in the 12 oz penne pasta and let it cook for about 8 minutes. You want it just al dente—still has a little bite to it—since it'll finish cooking in the oven. Drain it well and set it aside.

3. Place a dry skillet over medium heat and cook the 8 slices bacon until they're nice and crisp, usually taking about 5–6 minutes. Move them to some paper towels to drain, then crumble them up once they've cooled. Now, here is the secret: don't toss that bacon fat! Keep it in the pan for the next bit.

4. Using that same skillet, sauté your 2 cups shredded rotisserie chicken in the leftover bacon fat for about 3 minutes. It just warms it through and adds a lovely depth of flavor. I usually add a tiny pinch of salt and pepper here.

5. In a mixing bowl, whisk together the 1 cup ranch dressing, 1 cup heavy cream, 2 large eggs, 1/2 tsp garlic powder, 1/2 tsp onion powder, 1 tsp dried Italian herbs, and a pinch of salt until the mixture is completely smooth.

6. Grab your large mixing bowl and combine the cooked pasta, sautéed chicken, crumbled bacon, 1 cup shredded cheddar cheese, 1 cup shredded mozzarella cheese, and that creamy ranch mixture. Give it a good stir until everything is evenly coated and looking cozy.

7. Carefully transfer the pasta mixture into your prepared baking dish. Sprinkle the remaining shredded cheddar cheese over the top, followed by the 1/2 cup panko breadcrumbs. Then, just dot the 2 tbsp melted butter over the crumbs to help them brown.

8. Pop it in the oven for 25–30 minutes. You're looking for that beautiful golden brown top and the sauce bubbling away around the edges.

9. Now, honestly, the hardest part is waiting. Let the casserole rest for 5 minutes after you take it out. This lets the flavors settle and makes it so much easier to slice into neat portions.

10. Serve it hot, garnished with a sprinkle of chopped fresh parsley. It's just lovely paired with a crisp green salad or maybe some toasted garlic bread for a full family meal.

Nutrition per serving

640 kcal	32 g	34 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the dish to rest for 5 minutes before slicing to ensure the sauce sets.
- Using rotisserie chicken saves a lot of time and adds a consistent flavor.
- The bacon fat in the pan is key to flavoring the chicken.