

Treasure Barrel

Creamy Chicken Turkey Bacon Ranch Pasta

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz fettuccine or penne
- [ ] 2 chicken breasts, cut into bite-size pieces
- [ ] 4 slices turkey bacon, cut into strips
- [ ] 1 cup ranch dressing
- [ ] ½ cup grated Parmesan cheese
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp olive oil
- [ ] Juice of ½ lemon
- [ ] Salt and black pepper to taste
- [ ] Fresh parsley, chopped for garnish

Instructions

1. Cook pasta in salted water until al dente; reserve 1 cup of cooking water and drain.
2. In a large skillet, heat olive oil over medium-high heat. Add chicken pieces, season with salt and pepper, and sear until golden, about 5-6 minutes.
3. Add garlic and turkey bacon strips; sauté for 2 minutes until fragrant and bacon crisps.
4. Stir in ranch dressing, lemon juice, and Parmesan; toss the cooked pasta in, adding pasta water as needed to reach a silky consistency.
5. Season to taste, garnish with parsley, and serve warm.

Nutrition per serving

540 kcal	35 g	45 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, thin it with reserved pasta water.
- For extra depth, add a pinch of smoked paprika with the garlic.
- Feel free to add sautéed mushrooms or spinach for added veggies.