

Treasure Barrel

Crockpot Crack Chicken with Ranch, Bacon & Cheddar

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs boneless, skin-less chicken thighs (1kg)
- [ ] 6 oz bacon (170 g), diced
- [ ] 1 cup shredded sharp cheddar cheese (115 g)

Sauce and Aromatics

- [ ] 1 cup ranch dressing (refrigerated)
- [ ] 2 cloves garlic, minced (optional)
- [ ] 1/4 cup chicken broth (optional)

Pantry Staples

- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste

Instructions

1. First, let's get that bacon going. Heat your olive oil in a skillet over medium heat and add the diced bacon. Cook it until it's just perfectly crisp and brown, which usually takes about 6-8 minutes. Now, just use a slotted spoon to move the bacon to a plate and set it aside for later.
2. Go ahead and nestle those chicken thighs into your crock-pot. Pour the ranch dressing right over the top, and if you're feeling it, stir in that minced garlic now. It just adds a little something special, yeah?
3. Pop the lid on and let it do its thing. You can cook it on LOW for 4 hours or on HIGH for 2 hours. You're looking for that internal temperature to hit 165 °F (74 °C), so it's safe and tender.
4. Carefully lift the chicken out of the slow cooker. I like to use two forks to shred it all up—just keep an eye out for any large bits of skin or fat and toss those out.
5. Return that lovely shredded chicken back to the pot. Now comes the good part: stir in your crisp diced bacon, that shredded cheddar cheese, and a little splash of chicken broth. The broth just keeps everything from getting too thick, honestly.
6. Cover it back up and set it to HIGH for about 5 minutes. Give it a little stir every now and then until that cheese is all melty and the whole mixture is steaming hot.
7. Take a quick taste. Add a pinch of salt and pepper if you think it needs it, but the bacon and ranch usually do most of the work.
8. Now you can serve it however you like! I love it in toasted buns for sandwiches, tucked into wraps, or just spooned over a big, hot baked potato.

9 If you want a bit of a crunch, feel free to top your serving with some fresh lettuce, diced tomatoes, or maybe some sliced avocado. Wow, that really brightens it up.

10 Go on and enjoy it immediately while it's still hot and gooey. That's the best way to eat it, believe me.

Nutrition per serving

480 kcal	38 g	8 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using thighs instead of breasts is the secret to avoiding dry meat.
- Sautéing bacon first is worth the extra step for the smoky depth.
- A splash of chicken broth is a lifesaver if the mixture feels too thick.