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This article contains affiliate links. For more information, read our disclosure policy. One of the most popular family recipes is a creamy, cheesy chicken dish with bacon and ranch that's easy to prepare and packed with flavor. If you're looking for a comforting meal that even picky eaters will enjoy, look no further than this crack chicken casserole recipe. The best part? It's an effortless dinner option that doesn't sacrifice taste. Who can resist the allure of ranch chicken topped with crispy bacon? Plus, it's a low-carb and simple recipe using ingredients you likely already have on hand! You can even make this dish keto-friendly if needed. The leftover chicken is delicious too, making it perfect for meal prep. This recipe will undoubtedly become a staple in your household for a long time. It's ideal for busy weeknights and a great way to use up fridge staples. With its quick preparation and generous serving size, this chicken breast recipe is perfect for the whole family. Even kids who are notoriously picky love it! The combination of tender chicken and melted cheese makes it a true comfort food that everyone will enjoy. This crack chicken casserole is a breeze to prepare, making it an excellent choice for a quick dinner tonight. The ingredients in this recipe have a way of getting under your skin, and it's sure to become a new family favorite. Be sure to save this one in your recipe collection, as you'll undoubtedly want to make it again soon. Whether you're a fan of crack chicken or just great recipes in general, this dish is a winner. So, grab your baking dish and follow these simple steps to indulge in the creamy, savory goodness of this sensation! Ingredients: - Boneless, skinless chicken breasts - Salt - Pepper - Cream cheese - Shredded sharp cheddar cheese - Thick cut bacon, cooked and crumbled - Package dry ranch dressing mix - Green onions - 9×13 inch baking pan (preferably THIS one) - Nonstick cooking spray - Meat tenderizer - Medium bowl - Spatula Instructions: 1. Preheat the oven to 400 degrees. 2. Spray a 9×13 inch baking pan with nonstick cooking spray. 3. Use a meat tenderizer to pound chicken breasts until they're about ¼ of an inch thick, ensuring they are roughly the same thickness for even cooking. 4. Place the chicken in a single layer in the baking pan and season with salt and pepper. You can also add onion powder or garlic powder if desired. 5. In a medium bowl, mix together softened cream cheese, half of the shredded sharp cheddar cheese, half of the bacon crumbles, and the entire packet of dry ranch dressing mix. 6. Spread the cream cheese mixture evenly over the chicken breasts. 7. Sprinkle the remaining shredded cheddar cheese over top of the chicken. 8. Bake in the oven for 20-25 minutes or until the chicken is fully cooked. 9. Once done, remove from the oven and top with the remaining bacon crumbles and green onions. Enjoy! Crack Chicken Recipe - A Creamy, Cheesy, Delicious Baked Chicken Dish ##### Servings: 6Savings SaveSaved ##### Ingredients: - 1.5 lbs chicken breasts - 8 oz cream cheese - 2 cups shredded cheddar cheese - 4 slices of bacon - 1 packet dry ranch seasoning mix - Salt and black pepper ##### Instructions: 1. Preheat oven to 400°F (200°C). Spray a 9x13 inch baking pan with non-stick cooking spray. 2. Pound chicken breasts until about 1/4 inch thick. 3. Season the chicken with salt, pepper, onion powder, and garlic powder. 4. In a bowl mix together cream cheese, half of the shredded cheddar cheese, half of the bacon crumbles, and dry ranch seasoning mix. 5. Spread cream cheese mixture evenly over all the chicken breasts in the pan. 6. Top the chicken with remaining shredded cheddar cheese. 7. Cook for 20-25 minutes or until chicken is fully cooked (internal temperature of 165°F). 8. Remove from oven and top with remaining bacon crumbles and green onion. 9. Serve hot. ##### Nutritional Information: Calories: 424 kcal Carbohydrates: 5 g Protein: 33 g Fat: 29 g Saturated Fat: 13 g Trans Fat: 1 g Cholesterol: 138 mg Sodium: 865 mg Potassium: 554 mg Fiber: 1 g Sugar: 1 g Vitamin A: 647 IU Vitamin C: 3 mg Calcium: 143 mg Iron: 1 mg ##### Instructions and Variations: - If using a slow cooker, follow the instructions provided in the recipe card below. - This recipe is low-carb but not keto-approved due to the canned cream of chicken soup. You can make homemade cream of chicken soup as an alternative. - The recipe requires only six main ingredients: chicken, cream cheese, bacon, shredded cheese, dry ranch seasoning mix, salt, and black pepper. - To make this dish without using canned condensed soup, you can create a roux with melted butter and all-purpose flour. 1 Preheat oven to 400°F, then spray a large oven-safe skillet or baking dish with non-stick spray. 2 Mix softened cream cheese in a medium bowl until smooth, add cream of chicken soup, dry ranch mix, black pepper and salt. 3 Fold ¼ shredded cheddar cheese and cooked bacon into the cream cheese mixture. Set aside remaining cheese and bacon for topping. 4 Season both sides of chicken breast with salt and black pepper. Transfer to prepared oven-safe skillet or baking dish. 5 Spread cream cheese mixture over top of chicken, sprinkle remaining cheese and bacon on top. 6 Bake 15-20 minutes or until cheese is bubbly, then set oven to low broil for 3-5 minutes or until golden brown on top. Check internal temperature with meat thermometer. 7 Remove from oven and let rest for 5 minutes. Garnish with sliced green onions if desired. Some people like to serve this chicken as a sandwich with veggies, or as the main dish with rice or pasta. You can also shred it and use it in baked potatoes or wraps. Preheat oven to 400°F (200°C) and prepare an oven-safe skillet or baking dish by spraying with non-stick spray. In a medium bowl, mix cream cheese until smooth, then stir in chicken soup, ranch dressing mix, black pepper, and salt until combined. Set aside. Season chicken breasts with salt and pepper on both sides. Place them in the prepared skillet or baking dish. Spread cream cheese mixture evenly over the chicken pieces, sprinkle remaining cheese and bacon on top. Bake for 15-20 minutes or until cheese bubbles. Alternatively, prepare a 4-qt slow cooker by spraying the bowl with non-stick cooking spray. Add chicken, ranch seasoning mix, softened cream cheese cubes, and canned cream of chicken soup. Cover and cook on low for 7-8 hours. Remove lid, shred chicken using two forks, sprinkle shredded cheese and bacon over top, cover, and continue to cook for an additional 10-30 minutes or until cheese has melted. Note: Boneless, skinless chicken thighs can be used in place of breasts. Leftovers can be stored in the refrigerator for up to 5 days.

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