

Cheddar Bacon Ranch Chicken Pasta

Ingredients	8 svg	25 svg
Mostaccioli or similar	1 lb	3 lb
Bacon, diced	6 strips	1 lb
Butter	1 T	3 T
Chicken breast, boneless, skinless	2	6
Flour, all-purpose	2 T	6 T (3/8 c)
Ranch dressing mix	1 oz pkg	3(1 oz) pkg
Milk	2 c	6 c
Cheese, cheddar, shredded	1 c	3 c
Salt	TT	
Pepper, black	TT	

Directions

- Cook pasta according to package directions in boiling salted water; drain, return to pot, and keep warm.
- Cook bacon in a large skillet over medium heat until crisp. Drain on paper towels.
- Drain all but one tablespoon of bacon drippings from the pan.
- Season the chicken with salt and pepper.
- Add the butter to the reserved bacon drippings, then add the chicken to the same skillet. Cook until tender, no longer pink, and slightly browned.
- Sprinkle the flour and ranch dressing mix over the chicken, stirring to coat evenly.
- Stir in the milk, and cook, stirring occasionally, until thickened and bubbly.
- Stir in the cheddar cheese and half of the reserved bacon; cook and stir until the cheese is melted.
- Taste for seasoning and adjust as needed.
- Add the cheese sauce to the reserved pasta and stir to combine.