

## Bacon Ranch Chicken Tacos: A Flavor-Packed Weeknight Winner

If you're looking for a taco recipe that's bursting with creamy, savory flavors, these



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### INGREDIENTS

- 2 chicken breasts, cooked and shredded ?
- 4 slices of cooked bacon, crumbled ?
- 1 packet ranch seasoning mix
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 1 tablespoon lime juice ?
- 1/4 cup chopped cilantro ?
- 4-6 taco shells ?
- Lettuce, for garnish
- Shredded cheese (optional)

#### Instructions:

**Prepare the Chicken Mixture:**In a large mixing bowl, combine the shredded chicken, ranch seasoning mix, sour cream, mayonnaise, and lime juice. Stir until the chicken is evenly coated.

**Add Bacon and Cilantro:**Fold in the crumbled bacon and chopped cilantro, ensuring they're evenly distributed throughout the mixture.

**Warm the Taco Shells:**Heat the taco shells in a skillet or microwave until warm and pliable.

**Assemble the Tacos:**Fill each taco shell with a generous portion of the chicken mixture. Top with lettuce and shredded cheese, if desired.

**Serve and Enjoy:**Serve immediately for a creamy, bacon-filled taco treat that's perfect for any occasion!

**Tips for the Best Bacon Ranch Chicken Tacos:**

**Make It Spicy:** Add a dash of hot sauce or sliced jalapeños for a little heat.

**Meal Prep Friendly:** Make the chicken mixture ahead of time and refrigerate. Warm it up just before assembling the tacos.

**Crispy Bacon:** For extra texture, use thick-cut bacon and cook until perfectly crispy.

**Customize Your Tacos:** Add avocado, tomatoes, or pickled onions for more flavor and texture.

**Why These Tacos Stand Out:**

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10. **Why These Tacos Stand Out:** These Bacon Ranch Chicken Tacos take taco night to the next level. The creamy ranch dressing and smoky bacon elevate the flavors, while the tender chicken makes them hearty and satisfying. Whether you're hosting friends or making a quick dinner for the family, these tacos are sure to

please everyone at the table.

11. Try this recipe tonight and enjoy the perfect balance of creamy, savory, and zesty flavors. Don't forget to share the recipe with fellow taco lovers!

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Original recipe: <https://chefmaniac.com/bacon-ranch-chicken-tacos-a-flavor-packed-weeknight-winner/>