

Bacon Ranch Chicken Tacos: The Ultimate Comfort Food in Every Bite

If you're looking for a taco recipe that's bursting with flavor, these



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INGREDIENTS

2 chicken breasts, cooked and shredded
6 small taco shells
6 slices of crispy bacon, chopped
1/4 cup ranch dressing
1 tbsp taco seasoning
1/4 cup shredded cheddar cheese
1/4 cup shredded lettuce
1/4 cup diced tomatoes
Salt and pepper to taste

Instructions:

Season the Chicken:In a skillet over medium heat, warm the shredded chicken. Add the taco seasoning, salt, and pepper, stirring to combine. Heat until the chicken is infused with flavor.

Prepare the Bacon:In a separate pan, cook the bacon until crispy. Once cooled, chop it into bite-sized pieces and set aside.

Thin the Ranch Dressing:In a small bowl, mix the ranch dressing with a splash of water to create a smooth, drizzle-able consistency.

Warm the Taco Shells:Heat the taco shells in the oven or on a skillet to make them pliable and enhance their flavor.

Assemble the Tacos:Start with a layer of the seasoned chicken, followed by chopped bacon, shredded cheddar cheese, lettuce, and diced tomatoes. Drizzle ranch dressing over the top to finish.

Serve and Enjoy: Serve immediately while the tacos are warm and fresh. Pair with your favorite side dish or enjoy on their own for a satisfying meal.

Tips for the Perfect Tacos:

Add Extra Heat: Sprinkle in some crushed red pepper flakes or drizzle a bit of hot sauce for a spicy kick.

Customize the Cheese: Swap the cheddar for Monterey Jack, pepper jack, or a blend for a new flavor twist.

Crunchy Upgrade: For a crunchier taco, use hard shell tacos instead of soft shells.

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10. **These : Bacon Ranch Chicken Tacos** are a game-changer for taco nights. The combination of creamy ranch, smoky bacon, and juicy chicken creates a flavor explosion in every bite. Let me know if you try them

and share your thoughts in the comments! Don't forget to check out I Wuv Cooking for more amazing recipes like this one.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-ranch-chicken-tacos-the-ultimate-comfort-food-in-every-bite/>