

## Chicken Bacon Ranch Stuffed Peppers: A Flavorful, Low-Carb Comfort Food

If you're looking for a hearty yet healthy dinner, these



**OVEN**  
**375°F**

**TIME**  
**25-30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 4 large bell peppers ?
- 2 chicken breasts, cooked and shredded ?
- 1/2 lb cooked bacon, crumbled ?
- 1/2 cup ranch dressing ?
- 1/2 cup shredded cheddar cheese ?
- 1/4 cup green onions, chopped ?
- Salt and pepper to taste ?

Instructions:

**Preheat the Oven:**Preheat your oven to 375°F (190°C).

**Prepare the Peppers:**Cut the tops off the bell peppers and remove the seeds and membranes. Rinse and pat them dry.

**Mix the Filling:**In a mixing bowl, combine the shredded chicken, crumbled bacon, ranch dressing, shredded cheddar cheese, and chopped green onions. Season with salt and pepper to taste, and mix well.

**Stuff the Peppers:**Fill each bell pepper with the chicken mixture, packing it tightly to ensure every bite is filled with flavor.

**Bake:**Place the stuffed peppers in a baking dish. Cover the dish with foil and bake for 25-30 minutes, or until the peppers are tender and the filling is heated through.

**Garnish and Serve:**Remove the foil and let the peppers cool slightly. Garnish with extra ranch dressing or green onions if desired, and serve hot.

#### Tips for the Best Stuffed Peppers:

**Use Colorful Peppers:** Red, yellow, or orange bell peppers add a sweet contrast to the savory filling.

**Cheese Options:** Swap the cheddar for mozzarella, Monterey Jack, or pepper jack for a different cheesy twist.

**Spice It Up:** Add a pinch of crushed red pepper flakes or diced jalapeños for a spicy kick.

**Meal Prep Friendly:** Make the filling ahead of time and refrigerate until ready to stuff and bake.

**Why These Stuffed Peppers Stand Out:**

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11. **Why These Stuffed Peppers Stand Out:** These Chicken Bacon Ranch Stuffed Peppers are easy to make,

customizable, and full of rich, savory flavors. Perfect for family dinners, they're sure to become a staple in your recipe rotation. Let me know how they turn out, and don't forget to explore I Wuv Cooking for more creative and delicious recipes!

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-stuffed-peppers-a-flavorful-low-carb-comfort-food/>