

## Chicken Bacon Ranch Crescent Ring: The Ultimate Party Appetizer

Some recipes just scream "crowd favorite" the moment you set them on the table-and this



**OVEN**  
**375°F**

**TIME**  
**22 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups cooked chicken, shredded or chopped

6 slices bacon, cooked and crumbled

1 cup shredded cheddar cheese

¾ cup ranch dressing

2 tubes crescent roll dough

Optional garnish: chopped green onions or fresh parsley

Ingredient Tips & Swaps:

Chicken: Rotisserie works great, or use leftover grilled or baked chicken.

Cheese: Swap cheddar for Monterey Jack, mozzarella, or a spicy pepper jack for a twist.

Add-Ins: Diced red onion, spinach, or chopped jalapeños can be mixed into the filling for extra flavor.

Step-by-Step Instructions:

Preheat Oven to 375°F (190°C). Line a baking sheet with parchment paper.

Make the Filling: In a large bowl, combine chicken, bacon, ranch dressing, and shredded cheese. Mix well.

Form the Crescent Ring: Unroll both tubes of crescent dough.

Lay triangles in a circle on the prepared baking sheet, overlapping the wide ends in the center to form a ring (like a sun).

Press overlapping sections slightly to seal.

**Add the Filling:** Spoon the chicken mixture in a ring around the center, staying within the base of the dough circle.

**Fold & Tuck:** Fold each triangle tip over the filling and tuck it under the center of the ring to seal.

**Bake** for 18-22 minutes, or until golden brown and cooked through.

**Cool & Serve:** Let cool for 5 minutes. Slice and serve warm. Garnish with green onions or parsley if desired.

**Tips for Success:**

Use a pizza cutter to easily divide the crescent dough and cut baked portions.

Chill your dough slightly before handling-it's easier to shape and less sticky.

Double the filling and make two rings for larger gatherings.

Serve with extra ranch or buffalo sauce for dipping.

**Serving Suggestions & Pairings:**

Pair with This Beer Cheese Dip for the ultimate game-day combo.

Add These Sheet Pan Quesadillas for more handheld, cheesy snacks.

For a family-style dinner, serve with a green salad or roasted veggies.

Want a sweeter finish? Bring out These Chocolate Chip Cookie Bites for dessert.

**Storage & Leftovers:**

**Fridge:** Store leftovers in an airtight container for up to 3 days.

**Reheat:** Warm slices in the oven at 350°F for 5-7 minutes or microwave in 20-second intervals.

**Freezer-Friendly:** Wrap slices individually and freeze. Reheat directly from frozen at 375°F for 10-12 minutes.

**More Recipes You'll Love:**

## DIRECTIONS

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14. **Serving Suggestions & Pairings:** This crescent ring is great on its own, but here's how to turn it into the star of a party spread:

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-crescent-ring-the-ultimate-party-appetizer/>