

Bacon Ranch Chicken Salad: The Cool and Creamy Lunch Everyone Loves

When it comes to quick, craveable lunches, nothing hits quite like a bowl of



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15 min

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INGREDIENTS

2 cups cooked chicken, shredded or chopped

$\frac{1}{2}$ cup cooked bacon, crumbled

$\frac{1}{2}$ cup mayonnaise

$\frac{1}{4}$ cup sour cream

1 packet ranch seasoning mix

1 celery stalk, diced

$\frac{1}{4}$ cup red onion, finely chopped

Salt & pepper, to taste

Optional garnish: chopped parsley or chives

Serving options: croissants, lettuce wraps, crackers

Ingredient Notes & Swaps:

Chicken: Rotisserie, grilled, or leftover roast chicken all work perfectly.

Bacon: Cook fresh or use pre-cooked bacon bits for speed.

Mayo & Sour Cream: Swap sour cream for Greek yogurt to lighten it up.

Add-Ins: Chopped pickles, shredded cheddar, or halved grapes for a fun twist.

Instructions:

Make the DressingIn a large mixing bowl, combine mayonnaise, sour cream, and ranch seasoning. Stir until smooth.

Add the CrunchAdd chicken, crumbled bacon, celery, and red onion to the bowl. Mix until everything is well coated.

Season to Taste
Add salt and pepper to your liking.
Stir again.

Chill (Optional but Recommended)
Refrigerate for at least 30 minutes for the best flavor blend.

Serve It Up
Spoon onto croissants, in lettuce cups, in wraps, or with your favorite crackers.

Tips for Success:

Use cold chicken: It mixes better and keeps the salad cool and fresh.

Double the batch: It disappears fast and keeps well in the fridge.

Don't skip the crunch: Celery and red onion give it balance and bite.

Want it lighter? Use light mayo and Greek yogurt in place of sour cream.

Serving Suggestions & Pairings:

Pile high on toasted bread, croissants, or bagels.

Serve in lettuce cups for a low-carb option.

Pack in a lunchbox with sliced cucumbers and crackers.

Pair it with This Blueberry Lemonade for a light, summery lunch.

Add These Sheet Pan Quesadillas or These Easy Cheesy Chicken Sliders for a party spread.

Finish with These Chocolate Chip Cookie Bites for a quick sweet bite.

Storage & Make-Ahead Tips:

Refrigerate: Store in an airtight container for up to 4 days.

DIRECTIONS

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8. Don't skip the crunch: Celery and red onion give it balance and bite.
9. Want it lighter? Use light mayo and Greek yogurt in place of sour cream.
10. Serving Suggestions & Pairings: This salad is the definition of versatile. Here's how to make it a full meal:
11. Pile high on toasted bread, croissants, or bagels.
12. Serve in lettuce cups for a low-carb option.
13. Pack in a lunchbox with sliced cucumbers and crackers.
14. Pair it with : This Blueberry Lemonade for a light, summery lunch.
15. Add : These Sheet Pan Quesadillas or These Easy Cheesy Chicken Sliders for a party spread.

16. Finish with : These Chocolate Chip Cookie Bites for a quick sweet bite.
17. Storage & Make-Ahead Tips: Refrigerate: Store in an airtight container for up to 4 days.
18. Meal : Prep: Make a double batch and portion out into containers for the week.
19. Don't freeze: Mayo-based salads don't thaw well-best enjoyed fresh.
20. More Recipes You'll Love: A Light, Tangy Chicken Salad I Actually Crave (And There's No Mayo in Sight)
21. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
22. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
23. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
24. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
25. Final Thoughts: This Bacon Ranch Chicken Salad is the creamy, crunchy, herby hit your lunch routine needs. It's no-cook, meal-prep-friendly, and endlessly customizable-perfect for busy days, weekend picnics, or just because you're craving something cold and packed with flavor.

SWAPS & NOTES

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