

Creamy Jalapeño Ranch Chicken Pasta Bake - Spicy, Cheesy, and Irresistible

If you're the kind of cook who believes comfort food should come with a kick, this



OVEN
375°F

TIME
5 min

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INGREDIENTS

1 lb chicken breast, diced
1 lb pasta of your choice (penne, rotini, shells, etc.)
1 cup jalapeño ranch dressing
1 cup shredded cheddar cheese
½ cup diced jalapeños (fresh or jarred)
½ cup diced red bell pepper
½ cup diced onion
... cup chopped fresh cilantro
Salt and pepper, to taste
Optional Add-Ins & Swaps:
Swap cheddar for Monterey Jack or pepper jack for a melty kick
Add black beans or corn for extra Tex-Mex flair
Use Greek yogurt ranch for a lighter version
Want more heat? Toss in a dash of hot sauce or cayenne
Instructions:
Preheat oven Set to 375°F (190°C) and grease a 9x13 inch baking dish.
Cook pasta Boil pasta according to package instructions until al dente. Drain and set aside.
Cook chicken In a large skillet over medium heat, cook diced chicken until browned and cooked through. Season lightly with salt and pepper.
Add veggies Stir in the jalapeños, red bell pepper, and onion. Sauté until veggies are soft, about 4-5

minutes.

Make it creamy Reduce heat and stir in the jalapeño ranch dressing and cheddar cheese. Stir until melted and well combined.

Mix with pasta Add the cooked pasta to the skillet. Toss everything together until pasta is coated and creamy.

Assemble and bake Pour the mixture into the prepared baking dish. Sprinkle with additional cheddar cheese if desired.

Bake Bake uncovered for 20-25 minutes, or until the cheese is melted and the top is bubbly and golden.

Garnish and serve Let cool slightly, then top with chopped cilantro before serving.

Tips for Success:

Cook pasta just to al dente-it will soften more in the oven.

If your dressing is very thick, thin with a splash of milk or broth.

Pre-chop veggies and chicken to make this a 30-minute meal.

Want a crunchy topping? Add crushed tortilla chips or breadcrumbs before baking.

Serving Suggestions & Pairings:

Dorito Casserole for a next-level dinner duo

Chicken Enchiladas if you're feeding a bigger crowd

Blueberry Lemonade to cool the heat

Chocolate Chip Cookie Bites for dessert-because creamy + spicy deserves a sweet finish

Storage & Leftovers:

DIRECTIONS

1. Preheat oven: Set to 375°F (190°C) and grease a 9x13 inch baking dish.
2. Cook pasta: Boil pasta according to package instructions until al dente. Drain and set aside.
3. Cook chicken: In a large skillet over medium heat, cook diced chicken until browned and cooked through. Season lightly with salt and pepper.
4. Add veggies: Stir in the jalapeños, red bell pepper, and onion. Sauté until veggies are soft, about 4-5 minutes.
5. Make it creamy: Reduce heat and stir in the jalapeño ranch dressing and cheddar cheese. Stir until melted and well combined.
6. Mix with pasta: Add the cooked pasta to the skillet. Toss everything together until pasta is coated and creamy.
7. Assemble and bake: Pour the mixture into the prepared baking dish. Sprinkle with additional cheddar cheese if desired.
8. Bake: Bake uncovered for 20-25 minutes, or until the cheese is melted and the top is bubbly and golden.
9. Garnish and serve: Let cool slightly, then top with chopped cilantro before serving.
10. Tips for Success: Cook pasta just to al dente-it will soften more in the oven.
11. If your dressing is very thick, thin with a splash of milk or broth.
12. Pre-chop veggies and chicken to make this a 30-minute meal.
13. Want a crunchy topping? Add crushed tortilla chips or breadcrumbs before baking.

14. Serving Suggestions & Pairings: Serve this spicy, creamy pasta with:
15. Dorito : Casserole for a next-level dinner duo
16. Chicken : Enchiladas if you're feeding a bigger crowd
17. Blueberry : Lemonade to cool the heat
18. Chocolate : Chip Cookie Bites for dessert-because creamy + spicy deserves a sweet finish
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days
20. Reheat: Microwave or bake at 350°F with a splash of milk to refresh the sauce
21. Freeze: Freeze before baking for up to 2 months. Thaw overnight and bake as directed
22. More Recipes You'll Love: Keep the flavor party going with these delicious favorites:
23. Sheet : Pan Quesadillas
24. Dorito : Casserole
25. Chicken : Enchiladas

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

Original recipe: <https://chefmaniac.com/creamy-jalapeno-ranch-chicken-pasta-bake-spicy-cheesy-and-irresistible/>