

## Creamy Delight: Chicken Bacon Ranch Macaroni

Get ready to dive into a bowl of comfort with this



**TIME**  
**5-7 min**

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### INGREDIENTS

- 12 ounces elbow macaroni
- 1 pound chicken breast, cooked and diced
- 6 slices bacon, cooked and crumbled
- 1 packet ranch seasoning mix
- 1 cup heavy cream
- 1/2 cup shredded cheddar cheese
- 1 tablespoon olive oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### DIRECTIONS

1. Follow these simple steps to create your delicious Chicken Bacon Ranch Macaroni:
2. Cook the : Macaroni: Bring a large pot of salted water to a boil. Add the elbow macaroni and cook according to package instructions until al dente. Drain and set aside.
3. Cook the : Chicken: In a large skillet, heat the olive oil over medium heat. Add the diced chicken breast, garlic powder, salt, and black pepper. Cook until the chicken is browned and cooked through, about 5-7 minutes.
4. Make the : Sauce: Once the chicken is cooked, add the ranch seasoning mix and heavy cream to the skillet. Stir well to combine and bring to a gentle simmer. Add the shredded cheddar cheese and stir until the cheese is melted and the sauce thickens.
5. Combine: Stir in the cooked macaroni, diced chicken, and crumbled bacon. Toss everything together until the pasta is well coated in the creamy ranch sauce.
6. Serve: Serve the Chicken Bacon Ranch Macaroni warm, garnished with additional crumbled bacon or shredded cheese if desired.

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

Original recipe: <https://chefmaniac.com/creamy-delight-chicken-bacon-ranch-macaroni/>