

## Quick and Delicious: 5-Minute Smoky Bacon Ranch Pasta Skillet

2 cups cooked pasta (any shape you prefer)



**TIME**  
**4-5 min**

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### INGREDIENTS

- 4 slices of bacon, diced
- 2 cups cooked pasta (any shape you prefer)
- $\frac{1}{2}$  cup ranch dressing
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  teaspoon smoked paprika
- 1 teaspoon garlic powder
- 2 green onions, chopped (optional, for garnish)

### DIRECTIONS

- 1. Cook the Bacon:** Heat a skillet over medium heat and add the diced bacon. Cook until crispy, about 4-5 minutes. Remove the bacon from the skillet and set aside, leaving a little bacon grease in the skillet for flavor.
- 2. Add the Pasta:** Add the cooked pasta to the skillet, stirring to coat it in the bacon drippings for added flavor.
- 3. Mix in the Seasonings:** Stir in the ranch dressing, smoked paprika, and garlic powder. Let the mixture simmer for about 2 minutes, allowing the flavors to meld together.
- 4. Melt the Cheese:** Sprinkle the shredded mozzarella cheese over the top of the pasta mixture. Cover the skillet and let it cook for another minute, or until the cheese is melted and bubbly.
- 5. Finish and Serve:** Top the pasta with the crispy bacon and chopped green onions (if using). Serve immediately for a quick, smoky, cheesy meal that's ready in no time!

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

Original recipe: <https://chefmaniac.com/quick-and-delicious-5-minute-smoky-bacon-ranch-pasta-skillet/>