

## Chicken Bacon Ranch Tacos - Easy, Creamy & Flavor-Packed!

The Ultimate Taco Night Upgrade



**TIME**  
**12 min**

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**ChefManiac**

### INGREDIENTS

- 2 pounds boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 package (1 oz) low-sodium taco seasoning mix
- 2/3 cup creamy ranch dressing
- 10 hard taco shells
- 1 cup shredded cheddar cheese
- 2 cups shredded lettuce
- 1 tomato, diced
- Sour cream, for topping
- Salsa, for serving

### DIRECTIONS

- Step 1: Cook the Chicken:** Heat a large nonstick skillet over medium-high. Spray with cooking spray or add a bit of oil. Add the chicken and sauté for about 10-12 minutes, or until cooked through and no longer pink.
- Step 2: Add Seasoning & Ranch:** Sprinkle the taco seasoning directly onto the chicken (no water needed). Stir well to coat, then pour in the ranch dressing and stir again. Let simmer for 5-7 more minutes until creamy and heated through. Turn off heat.
- Step 3: Assemble the Tacos:** Warm the taco shells in the oven or microwave. Spoon the chicken mixture into the shells. Top with cheddar cheese, lettuce, tomatoes, sour cream, salsa, and extra ranch, if you're feeling saucy. Finish with crumbled bacon for next-level deliciousness!

### TIPS FOR SUCCESS

Don't Overcook the Chicken : Dice evenly and sauté just until done.

Add crushed red pepper flakes or use spicy ranch.

Make It a Wrap : Use flour tortillas if you prefer a softer shell.

Meal Prep Friendly : Store leftover filling and reheat for a second taco night!

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-tacos-easy-creamy-flavor-packed/>