

Decadent Creamy Crack Chicken Penne - The Ultimate Comfort Food Pasta

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4 min

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INGREDIENTS

For the Pasta:

1 lb penne pasta

Water for boiling

Salt for pasta water

For the Creamy Chicken Sauce:

2 cups shredded cooked chicken

1 packet ranch seasoning mix

8 oz cream cheese, softened

1 cup sharp cheddar cheese, shredded

$\frac{3}{4}$ cup turkey bacon, cooked and chopped (divided)

$\frac{1}{2}$ cup chicken broth

$\frac{1}{2}$ cup heavy cream

1 tbsp olive oil

$\frac{1}{2}$ onion, diced

2 cloves garlic, minced

Salt and pepper, to taste

For Garnish:

2 tbsp chopped fresh parsley (optional)

DIRECTIONS

- 1. Cook the Pasta:** Boil salted water in a large pot. Cook penne according to package directions until al dente. Drain and set aside.
- 2. SautØ Aromatics:** Heat olive oil in a large skillet over medium heat. Add diced onion and minced garlic, cooking until translucent and fragrant (about 3-4 minutes).
- 3. Make the Creamy Sauce:** Lower the heat. Add softened cream cheese and ranch seasoning. Stir until smooth.
- 4. Add Liquids:** Gradually mix in chicken broth and heavy cream, stirring to create a creamy base.
- 5. Add Chicken and Cheese:** Add shredded chicken, half the turkey bacon, and cheddar. Mix until cheese is melted and sauce is well combined. Season to taste.
- 6. Combine with Pasta:** Toss in cooked penne and stir gently until fully coated with sauce.
- 7. Garnish and Serve:** Top with remaining turkey bacon and parsley. Serve hot and savor every creamy, cheesy forkful.

SWAPS & NOTES

Chicken : Use rotisserie for a time-saver or leftover grilled chicken.

Turkey Bacon : Pork or plant-based bacon work just as well.

Cream Cheese : Light cream cheese is fine, but full-fat gives a richer texture.

Cook the Pasta Boil salted water in a large pot.

TIPS FOR SUCCESS

Don't Overcook the Pasta - Keep it al dente so it holds up in the sauce.

Use Freshly Shredded Cheese - It melts smoother than pre-shredded.

Save Pasta Water - A splash can loosen the sauce if needed.

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

Original recipe: <https://chefmaniac.com/decadent-creamy-crack-chicken-penne-the-ultimate-comfort-food-pasta/>