

## Chicken Bacon Ranch Potato Bake - The Ultimate Comfort Food Recipe

There's nothing quite like a



**OVEN**  
**400°F**

**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Main Ingredients:

- 4 medium russet potatoes, diced
- 2 tablespoons olive oil
- 1 teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 2 cups cooked chicken, shredded or diced
- 6 slices bacon, cooked & crumbled
- 1  $\frac{1}{2}$  cups shredded cheddar cheese
- $\frac{1}{4}$  cup ranch dressing (plus more for drizzling)
- 2 tablespoons chopped green onions (for garnish)

How to Make Chicken Bacon Ranch Potato Bake:

1. Preheat the Oven & Prepare the Baking Dish:
2. Season the Potatoes:
3. Roast the Potatoes:
4. Add the Chicken & Bacon:
5. Drizzle With Ranch & Add Cheese:
6. Bake Again Until Cheese is Melty & Bubbly:
7. Garnish & Serve:

Pro Tips for the Best Chicken Bacon Ranch Potato Bake:

Use Yukon Gold potatoes for extra creaminess - They have a naturally buttery texture that works well in this dish.

Want extra crispy potatoes? - Soak the diced potatoes in cold water for 15 minutes before baking to remove excess starch.

Add a little spice - A pinch of cayenne pepper or red pepper flakes adds a slight kick.

Swap the cheese - Try Monterey Jack, mozzarella, or even a blend of cheeses for a different flavor profile.

Meal prep friendly - Store leftovers in an airtight container in the fridge for up to 4 days.

What to Serve With This Dish:

A crisp green salad - A light, fresh salad with ranch dressing complements the richness of the bake.

Roasted veggies - Serve with steamed broccoli or roasted Brussels sprouts for added nutrients.

Garlic bread or dinner rolls - Because extra carbs are never a bad idea when cheese and bacon are involved.

FAQs (From My Kitchen to Yours):

Why You'll Love This Chicken Bacon Ranch Potato Bake:

## DIRECTIONS

1. Preheat the Oven & Prepare the Baking Dish: I start by preheating my oven to 400°F (200°C) and greasing a 9x13-inch baking dish with a little olive oil or non-stick spray. This helps prevent the potatoes from sticking as they roast.
2. Season the Potatoes: In a large mixing bowl, I toss the diced potatoes with olive oil, salt, black pepper, garlic powder, onion powder, and smoked paprika. This seasoning mix gives the potatoes a crispy, flavorful exterior while keeping them tender on the inside.
3. Roast the Potatoes: I spread the seasoned potatoes evenly in the prepared baking dish and bake them for 25-30 minutes, stirring halfway through to ensure even crispiness.
4. Add the Chicken & Bacon: Once the potatoes are golden and crispy, I remove the baking dish from the oven and sprinkle the cooked chicken and crumbled bacon evenly over the potatoes. The heat from the potatoes helps warm up the chicken, making it extra tender.
5. Drizzle With Ranch & Add Cheese: Next, I drizzle ranch dressing over the chicken and bacon, ensuring every bite gets that delicious ranch flavor. Then, I sprinkle shredded cheddar cheese generously over the top.
6. Bake Again Until Cheese is Melty & Bubbly: I return the dish to the oven for another 10-15 minutes, or until the cheese is completely melted and golden brown. This extra baking time allows all the flavors to meld together beautifully.
7. Garnish & Serve: Before serving, I sprinkle chopped green onions over the top for a fresh pop of flavor. If I'm feeling extra indulgent, I drizzle a little

more ranch dressing right before serving. Then, it's time to dig in and enjoy!

8. **Pro Tips for the Best Chicken Bacon Ranch Potato Bake:** Use Yukon Gold potatoes for extra creaminess - They have a naturally buttery texture that works well in this dish.
9. **Want extra crispy potatoes?** - Soak the diced potatoes in cold water for 15 minutes before baking to remove excess starch.
10. **Add a little spice** - A pinch of cayenne pepper or red pepper flakes adds a slight kick.
11. **Swap the cheese** - Try Monterey Jack, mozzarella, or even a blend of cheeses for a different flavor profile.
12. **Meal prep friendly** - Store leftovers in an airtight container in the fridge for up to 4 days.
13. **What to Serve With This Dish:** This Chicken Bacon Ranch Potato Bake is a meal in itself, but if you're looking to round it out, here are some great pairings:
14. **A crisp green salad** - A light, fresh salad with ranch dressing complements the richness of the bake.
15. **Roasted veggies** - Serve with steamed broccoli or roasted Brussels sprouts for added nutrients.
16. **Garlic bread or dinner rolls** - Because extra carbs are never a bad idea when cheese and bacon are involved.
17. **FAQs (From My Kitchen to Yours):** Q: Can I use raw chicken instead of pre-cooked chicken?A: Yes! Just dice raw chicken into small pieces and add it to the potatoes after they've been baking for 15 minutes. The chicken will cook through during the remaining bake time.
18. Q: Can I make this dish ahead of time?A: Absolutely! You can fully assemble the dish, cover it with foil, and refrigerate for up to 24 hours before baking. Just add 5-10 extra minutes to the bake time.
19. Q: Can I use turkey bacon instead?A: Yes! Turkey bacon works great and keeps the dish a little lighter.
20. Q: How do I make this dish vegetarian?A: Skip the chicken and bacon, and try roasted chickpeas or sautéed mushrooms for a plant-based twist.
21. Q: Can I make this in a slow cooker?A: Yes! Layer the potatoes, chicken, bacon, and ranch in a slow cooker and cook on LOW for 4-5 hours. Sprinkle cheese on top and let it melt before serving.
22. **Why You'll Love This Chicken Bacon Ranch Potato Bake:** This dish is cheesy, hearty, and bursting with flavor-making it a total crowd-pleaser. The combination of crispy potatoes, savory chicken, smoky bacon, and creamy ranch dressing makes every bite pure comfort food bliss. Plus, it's so easy to make and perfect for busy weeknights or weekend gatherings.
23. **Give this : Chicken Bacon Ranch Potato Bake a try, and let me know what you think!** If you have a favorite variation, I'd love to hear it. Enjoy!

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-potato-bake-the-ultimate-comfort-food-recipe/>