

## One-Pan Crack Chicken Penne: Creamy, Cheesy, & Loaded with Flavor

the ultimate creamy, cheesy, and flavor-packed pasta dish



**TIME**  
**10 min**

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### INGREDIENTS

- 1 pound penne pasta
- 1 pound boneless, skinless chicken breasts
- 1 packet ranch seasoning mix
- 8 ounces cream cheese
- 1 cup shredded cheddar cheese
- ½ cup cooked bacon, crumbled
- ¼ cup green onions, chopped
- Salt and pepper, to taste

#### Step-by-Step Instructions:

1. Cook the Pasta:
2. Cook & Shred the Chicken:
3. Make the Creamy Ranch Sauce:
4. Mix in the Pasta:
5. Add the Cheese & Bacon:
6. Season & Garnish:
7. Serve & Enjoy!:

#### Pro Tips for the Best Creamy Crack Chicken Penne:

Use Freshly Grated Cheese - It melts better and makes the sauce extra creamy.

Want More Creaminess? - Add ¼ cup of heavy cream or milk for a silkier sauce.

For Extra Heat - Toss in a pinch of red pepper flakes or a dash of hot sauce.

Need a Lower-Carb Option? - Swap the penne for zucchini noodles or cauliflower rice!

Make It a Casserole - Transfer to a baking dish,

top with more cheese, and broil for 5 minutes for a golden crust.

What to Serve with Crack Chicken Penne:

Garlic Bread - Perfect for scooping up extra sauce.

Side Salad - A light Caesar or garden salad balances the richness.

Steamed Veggies - Try broccoli, asparagus, or roasted zucchini.

A Crisp White Wine - A Chardonnay or Sauvignon Blanc complements the flavors beautifully.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Crack Chicken Pasta:

## DIRECTIONS

1. **Cook the Pasta:** I bring a large pot of salted water to a boil and cook the penne pasta according to package instructions.
2. Once al dente, I drain the pasta and set it aside.
3. (Pro Tip: Reserve  $\frac{1}{2}$  cup of pasta water to help loosen the sauce later, if needed!)
4. **Cook & Shred the Chicken:** In a large skillet over medium heat, I cook the chicken breasts for about 6-8 minutes per side, or until fully cooked through.
5. Once done, I remove them from the skillet and shred the chicken using two forks.
6. (Pro Tip: For faster shredding, toss the chicken in a stand mixer with a paddle attachment!)
7. **Make the Creamy Ranch Sauce:** In the same skillet, I add the shredded chicken back in and sprinkle in the ranch seasoning mix.
8. I then stir in the cream cheese and a splash of water (or pasta water) and mix until the cream cheese melts and coats the chicken evenly.
9. **Mix in the Pasta:** Next, I add the cooked penne pasta to the skillet, stirring until everything is well coated in the creamy ranch sauce.
10. **Add the Cheese & Bacon:** Now, for the best part-I sprinkle in shredded cheddar cheese and crumbled bacon, stirring until the cheese melts into the sauce.
11. (Pro Tip: Want extra cheesiness? Add  $\frac{1}{2}$  cup of mozzarella for a gooier texture!)
12. **Season & Garnish:** I taste the pasta and add salt and pepper as needed. Then, I finish it off with a sprinkle of fresh chopped green onions for a pop of color and flavor.

13. **Serve & Enjoy!**: I scoop generous portions onto plates and dig into the creamy, cheesy, and bacon-packed goodness!
14. **Pro Tips for the Best Creamy Crack Chicken Penne**: Use Freshly Grated Cheese - It melts better and makes the sauce extra creamy.
15. **Want : More Creaminess?** - Add ¼ cup of heavy cream or milk for a silkier sauce.
16. **For : Extra Heat** - Toss in a pinch of red pepper flakes or a dash of hot sauce.
17. **Need a : Lower-Carb Option?** - Swap the penne for zucchini noodles or cauliflower rice!
18. **Make : It a Casserole** - Transfer to a baking dish, top with more cheese, and broil for 5 minutes for a golden crust.
19. **What to Serve with Crack Chicken Penne**: Since this pasta is super rich and creamy, I love pairing it with:
20. **Garlic : Bread** - Perfect for scooping up extra sauce.
21. **Side : Salad** - A light Caesar or garden salad balances the richness.
22. **Steamed : Veggies** - Try broccoli, asparagus, or roasted zucchini.
23. **A Crisp : White Wine** - A Chardonnay or Sauvignon Blanc complements the flavors beautifully.
24. **FAQs (From My Kitchen to Yours)**: Q: Can I use rotisserie chicken instead?A: Yes! Shredded rotisserie chicken saves time and works great in this recipe.
25. **Q: How do I store leftovers?**A: Store in an airtight container in the fridge for up to 4 days.

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

Original recipe: <https://chefmaniac.com/one-pan-crack-chicken-penne-creamy-cheesy-loaded-with-flavor/>