

Holiday Bacon Ranch Chicken Tacos: A Creamy, Savory Treat

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15 min

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INGREDIENTS

- 1 lb chicken breast, cooked and shredded
- 1 packet ranch seasoning mix
- 1 cup cooked bacon, chopped
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced red onion
- 1/4 cup chopped fresh parsley
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 2 tbsp milk
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp salt
- 1/4 tsp black pepper

8 small flour tortillas

Swaps and Notes:

Chicken: Rotisserie chicken is a fantastic shortcut for this recipe. You can also use leftover grilled or baked chicken.

Bacon: A thick-cut bacon will give you a heartier flavor and texture. Cook it to your desired crispiness and be sure to chop it finely.

Ranch Dressing: While the recipe calls for making a simple ranch dressing from scratch, you can use your favorite bottled ranch dressing as a substitute for an even quicker meal.

Tortillas: Small flour tortillas are my preference here, but you can also use corn tortillas or a

larger flour tortilla and make a burrito.

Step-by-Step Instructions:

Make the Ranch Dressing: In a small bowl, whisk together the sour cream, mayonnaise, milk, garlic powder, onion powder, salt, and black pepper until smooth and well combined.

Combine the Fillings: In a large mixing bowl, combine the cooked shredded chicken, the packet of ranch seasoning mix, the chopped bacon, shredded cheddar cheese, diced red onion, and chopped fresh parsley.

Mix Everything: Pour the homemade ranch dressing over the chicken mixture and stir until everything is evenly coated.

Warm the Tortillas: Warm the flour tortillas in a skillet over medium heat for 15-20 seconds per side, or wrap them in a damp paper towel and microwave for about 30 seconds.

Assemble the Tacos: Spoon the chicken mixture onto each warm tortilla and fold in half to create a taco.

Serve: Serve the tacos immediately while they are still warm.

Tips for Success:

Cooked Chicken is Key: This is a no-cook recipe, so having your chicken ready to go is the key to a fast meal.

Chop Finely: Dicing the red onion and chopping the bacon finely ensures you get a little bit of every flavor in each bite.

Don't Overfill: Be careful not to add too much filling, as it can make it hard to fold the tacos.

Warm the Tortillas: Warm tortillas are a must! They are softer, more pliable, and much easier to fold without tearing.

Serving Suggestions and Pairings:

Nutritional Information (per taco, approximate):

Calories: 350 kcal

Carbohydrates: 25g

DIRECTIONS

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11. **Serving Suggestions and Pairings:** These tacos are a complete meal on their own, but you can serve them with a simple side salad or some tortilla chips. For a party spread, you could serve them alongside other delicious meals like this Mexican Chicken and Rice Casserole or a platter of sheet pan quesadillas.
12. **Nutritional Information (per taco, approximate):**
Calories: 350 kcal
13. **Carbohydrates:** 25g
14. **Protein:** 25g
15. **Fat:** 18g
16. **Saturated :** Fat: 8g
17. **Cholesterol:** 70mg
18. **Sodium:** 900mg
19. **Fiber:** 2g
20. **Sugar:** 2g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** This dish is best served fresh, but you can store the chicken mixture in an airtight container in the refrigerator for up to 2 days. To prevent the tortillas from getting soggy, store them separately.
23. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying meals, you might also like these other recipes:
24. **A light, tangy chicken salad I actually crave (and there's no mayo in sight)**
25. **Easy : Cheese-Stuffed Chicken Wontons with Ranch (Golden, Crunchy, Addictive)**

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