

Chicken Bacon Ranch Stuffed Peppers: A Cheesy, Flavorful Delight

Looking for a quick and delicious dinner idea packed with bold flavors? These



OVEN
375°F

TIME
20 min

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Recipe Card

SAVE
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INGREDIENTS

- 4 large bell peppers (halved and seeds removed)
- 2 cups cooked, shredded chicken
- 1/2 cup cooked, crumbled bacon
- 1 cup shredded cheddar cheese (plus extra for topping)
- 1/4 cup cream cheese (softened)
- 1/4 cup ranch dressing
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper to taste
- Chopped parsley or green onions (for garnish)

Instructions:

Prepare the Peppers: Preheat your oven to 375°F (190°C). Arrange the halved bell peppers in a greased baking dish, cut side up. Lightly season them with salt and pepper.

Make the Filling: In a large bowl, mix the shredded chicken, crumbled bacon, shredded cheddar cheese, cream cheese, ranch dressing, garlic powder, onion powder, salt, and pepper. Stir until well combined and creamy.

Stuff the Peppers: Spoon the chicken bacon ranch mixture into each pepper half, packing it in evenly. Sprinkle extra shredded cheddar cheese on top for a melty, golden finish.

Bake to Perfection: Cover the baking dish with foil and bake for 20 minutes. Remove the foil and bake for an additional 10-15 minutes, or until the

peppers are tender and the cheese is bubbly and golden.

Garnish and Serve: Remove the stuffed peppers from the oven and let them cool slightly. Garnish with chopped parsley or green onions for a fresh, colorful touch. Serve warm and enjoy!

Tips for Perfect Stuffed Peppers:

Make It Your Own: Add your favorite veggies like diced tomatoes, spinach, or mushrooms to the filling for extra texture and flavor.

Spice It Up: Toss in a pinch of red pepper flakes or a dash of hot sauce for a spicy kick.

Meal Prep Friendly: These stuffed peppers are easy to make ahead of time. Simply assemble, refrigerate, and bake when ready to serve.

Why This Recipe Stands Out:

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Stuffed Peppers are a delicious way to elevate your dinner routine. They're hearty, cheesy, and packed with protein, making them a satisfying meal that's also low in carbs. With simple ingredients and minimal prep time, this recipe is perfect for busy nights or meal prep enthusiasts.

10. Check out the full recipe on I : Wuv Cooking and let me know how yours turn out! Don't forget to follow me for more easy, flavor-packed recipes that your family will love.

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-stuffed-peppers-a-cheesy-flavorful-delight/>