

Easy Creamy Chicken Tortellini Ranch Skillet Recipe

A cozy one-pan meal that the whole family will love



PREP

10 minutes

COOK

20 minutes

TOTAL

30 minutes

PRINT

Recipe Card

INGREDIENTS

- 1 lb boneless, skinless chicken breasts, cubed
- 1 cup frozen cheese tortellini
- 1 cup ranch dressing
- 1 cup chicken broth
- 1 cup frozen mixed vegetables (peas, carrots, corn)
- 1 cup shredded cheddar cheese
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- Salt and pepper to taste

DIRECTIONS

1. In a large skillet, heat olive oil over medium heat. Add the cubed chicken and season with garlic powder, salt, and pepper. Cook until the chicken is golden brown, about 5-7 minutes.
2. Pour in the chicken broth and ranch dressing, stirring to combine.
3. Add the frozen tortellini and mixed vegetables to the skillet. Bring to a simmer and cook for 8-10 minutes, or until the tortellini is cooked through.
4. Sprinkle the shredded cheddar cheese over the top and cover the skillet. Cook for an additional 2-3 minutes until the cheese is melted.
5. Serve warm and enjoy this creamy comfort dish

SWAPS & NOTES

Feel free to swap the frozen mixed vegetables for your family's favorites or whatever you have on hand

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

Original recipe: <https://chefmaniac.com/easy-creamy-chicken-tortellini-ranch-skillet-recipe/>