

Helergon Kitchen

Creamy Chicken Turkey Bacon Ranch Pasta – Comfort Food

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz penne pasta
- [ ] 1 lb chicken breast, diced
- [ ] 4 slices turkey bacon, chopped
- [ ] 1 cup ranch dressing
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 1 tsp lemon juice
- [ ] Salt and freshly cracked black pepper to taste

Optional Garnish

- [ ] Fresh parsley, chopped
- [ ] Extra crumbled turkey bacon

Instructions

1. Bring a large pot of salted water to a boil; add the penne and cook until al dente, about 10 minutes. Drain, reserving 1 cup of the cooking water.
2. While the pasta cooks, heat olive oil in a large skillet over medium heat. Add the turkey bacon pieces and crisp them, then transfer to a paper towel.
3. In the same skillet, add the diced chicken, season lightly with salt and pepper, and sauté until golden brown and cooked through, about 5–6 minutes.
4. Lower the heat, stir in the ranch dressing, lemon juice, and half of the reserved pasta water; let it melt into a smooth sauce.
5. Add the cooked pasta, crisp turkey bacon, and Parmesan to the skillet. Toss gently, adding more pasta water if needed to achieve a glossy coating.
6. Season with additional salt and pepper, garnish with fresh parsley and extra bacon, then serve warm.

Nutrition per serving

620 kcal	38 g	48 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce feels too thick, thin it with a little more pasta water.
- For a spicier kick, stir in a pinch of red pepper flakes with the chicken.
- Taste as you go; the ranch can vary in saltiness.