

Zucchini Bread Recipes

Creamy Chicken Turkey Ranch Pasta

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

Ingredients

Main Ingredients

- [ ] 12 oz penne or fusilli pasta
- [ ] 1 lb chicken breast, diced
- [ ] 4 slices turkey bacon, chopped
- [ ] 1 cup ranch dressing
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tbsp olive oil
- [ ] Juice of 1/2 lemon
- [ ] Salt and pepper to taste

Optional Add-ins

- [ ] 2 tbsp fresh chives, minced
- [ ] 1/4 cup peas for a pop of green

Instructions

1. Bring a large pot of salted water to a boil, add the pasta, and cook until al dente; drain, reserving 1 cup of pasta water.



2. While the pasta cooks, heat olive oil in a skillet over medium-high heat. Add the chicken pieces, season with salt and pepper, and sauté until golden, about 5 minutes.



3. Add the chopped turkey bacon to the skillet; cook until crisp, stirring occasionally, then push the mixture to one side.



4. Stir in the ranch dressing, lemon juice, and a splash of reserved pasta water; let it simmer gently, coating the chicken and bacon.



5 Add the cooked pasta to the sauce, toss to combine, and sprinkle Parmesan cheese; adjust consistency with more pasta water if needed.



6 Finish with fresh chives or peas, give a final gentle toss, and serve hot.



Nutrition per serving

480 kcal	30 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, drizzle in a little milk or extra pasta water.
- For a smoky twist, use smoked turkey bacon.
- Taste before serving; a pinch more lemon can brighten the dish.