

## **One Pot Chicken Ranch Pasta**

### **Ingredients:**

- 4 slices bacon, diced
- 2 cloves garlic, minced
- 2 cups chicken broth
- 1 cup milk, or more, as needed
- 1 1/2 cups leftover diced rotisserie chicken
- 8 ounces rotini pasta
- 1 (1-ounce) package Ranch Seasoning and Salad Dressing Mix
- Kosher salt and freshly ground black pepper, to taste
- 1 cup shredded cheddar cheese
- 2 tablespoons chopped fresh parsley leaves

### **Directions:**

1. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Drain excess fat; reserving 1 tablespoon in the skillet. Transfer bacon to a paper towel-lined plate.
2. Add garlic to the skillet and cook, stirring frequently, until fragrant, about 1-2 minutes.
3. Stir in chicken broth, milk, chicken, pasta and Ranch Seasoning; season with salt and pepper, to taste.
4. Bring to a boil; reduce heat and simmer, stirring occasionally, until pasta is cooked through, about 15-16 minutes. If the mixture is too thick, add more milk as needed until desired consistency is reached.
5. Remove from heat and top with cheese. Cover until cheese has melted, about 2 minutes.
6. Serve immediately, garnished with bacon and parsley, if desired.