

Chicken Bacon Ranch Potato Bake

Ingredients

1/2 cup olive oil
1 tsp salt
1 ranch dressing mix (dry powder)
14 medium potatoes, cubed
3 chicken breast, cubed
2 1/2 cup shredded cheese
1 cup crumbled bacon
1 cup green onions, chopped
1 tsp black pepper

How to make it

Preheat oven to 500°F.

Spray 9×12" baking dish with cooking spray.

In a large bowl combine oil, salt, pepper and ranch dressing mix.

- 1/2 cup olive oil
- 1 tsp salt
- 1 ranch dressing mix (dry powder)

- 1 tsp black pepper

Add the potatoes to the oil mixture and toss well. Spoon potatoes into a large baking dish. Leave as much oil mixture behind as possible.

- 14 medium potatoes, cubed

Roast potatoes until crispy, about 1 hr. Stirring every 15 minutes.

Cut raw chicken into bite size pieces. Add to oil mixture and toss well.

- 3 chicken breast, cubed

In a separate bowl mix the cheese, bacon, and onion.

- 2 1/2 cup shredded cheese

- 1 cup crumbled bacon

- 1 cup green onions, chopped

When potatoes are crispy, remove from oven. Lower temperature to 400°F.

Top potatoes with raw chicken & cheese mixture. Bake for another 15-20.

- 2 1/2 cup shredded cheese

- 1 cup crumbled bacon

- 1 cup green onions, chopped

Allow cooling for 10 minutes. Serve with sour cream or ranch dressing and enjoy