

# Chicken Bacon Ranch Potato Bake

It doesn't get easier than this, people! Feed a crowd or have yummy leftovers for the week's lunches with this Chicken Bacon Ranch Potato Bake! This hearty main dish is baked in just one pan and loaded with bacon and chunky ranch flavored chicken breast all over roasted potatoes!

I created this dish with a certain group of people in mind. Lately I've been seeing requests in some meal prep Facebook groups for meal prep recipes that serve more than four servings. I saw a woman write that she has six people in her house and four serving meal prep recipes just don't work for her family (I'm assuming there were two grown adults with at least a couple teenagers in the house).

This request makes sense, and it's a reality I haven't thought about too much until now. It's not always clear what recipes make good leftovers, or what recipes are easy to double. Feeding more people is always going to take more effort.

That's where this Chicken Bacon Ranch Potato Bake comes in. This dish makes eight hearty servings, enough for a hungry family of six with a serving or two of leftovers for lunch.

If you are not a family of six, then you're going to be set for lunch the entire week. I'll cook a meal like this on Sunday for dinner, and there will be 5-6 portions leftover. This sounds like a lot, but with two people, it ends up being about 3 lunches each for the week. Turns out, I'm a big fan of leftovers!! Of course, you already knew that!

**PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.**

## 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 cupgreen 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 cupshredded cheese
- 1 cupcrumbled bacon
- 1 cupgreen onions, chopped

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

#### **NOTE :**

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

source : [projectmealplan.com](http://projectmealplan.com)

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