



Total Time  
**30 MIN.**

Serving Size  
**8.5 OZ. (1 CUP)**

Difficulty  
**EASY**

Yields  
**8**

Look no further for the ultimate comfort food. Tender grilled chicken with smoked bacon and a creamy Ranch dressing pairs perfectly with Campbell's® White Cheddar Macaroni and Cheese. The perfect treat for any age

INGREDIENTS	WEIGHT	MEASURE
Unsalted Butter, melted	2 tbsp	30 mL
Parsley, chopped	1/2 tsp	
Thyme, chopped	1 1/2 tsp	7 mL
Panko	1 cup	250 mL
Chicken Breast, seasoned and seared	2 lbs	908 kg
Salt	1 tsp	5 mL
Black Pepper	1/2 tsp	2 1/2 mL
Smoked Bacon, diced	2 cups	500 mL
Onions, medium diced	1 cup	250 mL
Campbell's® White Cheddar Macaroni and Cheese, prepared	1 pouch (4 lbs)	1 pouch (1.8 kg)
Ranch Dressing	1/2 cup	125 mL
Parsley, chopped	1 tsp	5 mL

**INSTRUCTIONS**

1. Pre-Heat oven to 350 degrees.
2. In a medium bowl, add melted butter, herbs & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside.
3. Season chicken breast with salt & pepper, let stand for 10 minutes, roast until internal temp is 165. Set aside.
4. Using a medium sauce pot over medium heat cook bacon until golden brown, reserve. In the same pan cook onions for 3-4 minutes.
5. Add Mac & Cheese and let simmer for 3 minutes, fold in bacon.
6. Place mixture in large serving vessel.
7. Place sliced chicken over Mac & Cheese
8. Garnish with ranch dressing, toasted herb panko and parsley.