

Chicken Bacon Ranch Mac & Cheese

TOTAL TIME
30 min

SERVING / SIZE
8.5 oz. (1 cup)

SERVINGS
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.

MADE WITH



White Cheddar Macaroni & Cheese
CASE CODE 28156

Ingredients

30 mL	Unsalted Butter, melted
2 ½ mL	Parsley, chopped
7.5 mL	Thyme, chopped
250 mL	Panko
908 kg	Chicken Breast, seasoned and seared
5 mL	Salt
2.5 mL	Black Pepper
500 mL	Smoked Bacon, diced
250 mL	Onions, medium diced
1 pouch (1.8 kg)	White Cheddar Macaroni & Cheese
125 mL	Ranch Dressing
5 mL	Parsley, chopped

Directions

- 1 Preheat oven to 350°C.
- 2 In a medium bowl, add melted butter, herbs and panko. Mix well and toast 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 temperature is 165°C. Set aside.
- 4 Using a medium sauce pot heat oil over medium heat and 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.