



Keto Chicken Bacon Ranch Casserole



ingredients

- 1.5 lbs boneless skinless chicken breasts
- 8 strips bacon
- 10 cups broccoli florets
- 2 cups shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup ranch dressing
- 1 packet ranch seasoning mix

instructions

Cook Bacon & Broccoli - Fry bacon slices in large skillet over medium heat until crispy, flipping occasionally, 5 to 10 minutes. Meanwhile, microwave broccoli until tender, 3 to 4 minutes. Transfer crispy bacon to paper towel lined plate to drain, reserving bacon grease in skillet. When cool, crumble bacon into small pieces.

Cook Chicken - Cut chicken into bite-sized pieces (less than 1 inch) and add to skillet with bacon grease. Cook over medium-high heat until cooked through, stirring frequently.

Assemble Casserole - Preheat oven to 375 F. In 9x13-inch casserole baking dish, add cooked chicken (leaving liquid behind in skillet) and dry ranch seasoning. Toss together until well-seasoned. Add broccoli, ranch dressing, mozzarella, 1/2 of cheddar, and 1/2 of bacon. Carefully stir together in baking dish until well-mixed. Top with remaining cheddar and bacon.

Bake & Serve - Bake at 375 F until casserole is heated through, about 25 minutes. Let stand until bubbling stops, then serve.

