

Chicken Bacon Ranch Dip

Ingredients:

- 6 slices bacon, chopped
- 1 (8-oz.) package cream cheese, softened
- 1/2 c. sour cream, room temperature
- 2 tbsp. ranch seasoning mix
- 2 c. shredded sharp cheddar cheese, divided
- 1 1/2 c. chopped cooked chicken
- 4 oz. diced pimientos, drained
- 6 green onions, thinly sliced and divided
- Tortilla chips, crackers, or raw vegetables, to serve



Directions:

- Preheat the oven to 350°F.
- In a 12-inch skillet, cook the bacon over medium heat, stirring often until crispy, about 8 minutes. Using a slotted spoon, remove the bacon from the pan to a paper towel-lined plate.
- In a medium bowl, use a rubber spatula to soften the cream cheese until very creamy and smooth. Add the sour cream and the ranch seasoning mix, whisking until very well combined. Fold in 1 1/2 cups of cheddar cheese, chicken, pimientos, 5 sliced green onions, and all but 1/4 cup of the bacon.
- Spoon the mixture into a 1 quart casserole dish. Top with the remaining 1/2 cup of cheddar cheese and reserved 1/4 cup of bacon.
- Bake on the center rack until bubbly, 25 to 30 minutes. Sprinkle with the remaining sliced green onion.
- Serve immediately with tortilla chips, crackers, or raw vegetables.