

CHICKEN BACON RANCH MAC & CHEESE

Prep Time: 30 Minutes - Start to Finish: 30 Minutes

Cooked chicken and bacon join forces with ranch dressing and Annie's™ mac & cheese for a creamy, dreamy one-pot dinner, perfect for a weeknight meal or potluck.

2 boxes (6 oz) Annie's™ Shells & White Cheddar Macaroni & Cheese
1/2 cup frozen peas
4 tablespoons butter, cut into tablespoons
2 cups chopped cooked chicken
3/4 cup milk
1/2 cup chopped cooked bacon
1/4 cup ranch dressing
Chopped fresh Italian (flat-leaf) parsley leaves, if desired

1. In 4-quart saucepan or Dutch oven, heat 2 quarts water to boiling. Add pasta (from both boxes); return to boiling. Cook 8 minutes, stirring occasionally. Stir in frozen peas; return to boiling. Cook 2 to 4 minutes longer, stirring frequently, until pasta and peas are cooked to desired doneness; drain, and return to pan.
2. Stir in butter until melted. Stir chicken, milk, 1/4 cup of the bacon, the ranch dressing and cheese packages (from both boxes) into pasta in pan; cook over medium-low heat 5 to 7 minutes, stirring occasionally, until heated through.
3. Top with remaining bacon and parsley.

5 servings (1 1/3 cups each)

1 1/3 Cups Calories 570 (Calories from Fat 240); Total Fat 27g (Saturated Fat 12g, Trans Fat 0.5g); Cholesterol 95mg; Sodium 850mg; Total Carbohydrate 52g (Dietary Fiber 3g, Sugars 8g); Protein 29g
% Daily Value: Vitamin A 15%; Vitamin C 0%; Calcium 15%; Iron 10%;
Exchanges: 3 1/2 Starch, 2 Very Lean Meat, 1/2 High-Fat Meat, 4 Fat
Carbohydrate Choice: 3.5

Serve with additional ranch dressing drizzled on top of pasta, if desired.
We used rotisserie chicken in this recipe, but any cooked chicken or turkey will work well.
Need more cheese? Top with shredded mozzarella or grated Parmesan cheese

