

chattavore

Chicken Bacon Ranch Chili

Prep time: 10 minutes

Cook time: 30 minutes

Serves 4

For the Ranch Dressing Mix

- 1 tablespoon dried parsley
- 1 teaspoon dried onion flakes
- 1 teaspoon dried dill weed
- 1 teaspoon salt
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper

For the Chili

- 4 slices bacon, diced
- 1 medium onion, diced
- 1 red pepper, seeded and diced
- 1-1 1/5 pounds chicken thighs, trimmed
- ranch dressing mix (recipe above or use one envelope of store-bought)
- 1 14.5 ounces can diced tomatoes
- 2 cans cannellini beans, drained and rinsed
- 1 cup low sodium chicken broth
- 4 ounces cream cheese
- salt, to taste
- tortilla chips, for serving (optional)
- Monterey Jack cheese, for serving (optional)
- sour cream, for serving (optional)

1. Stir the dressing ingredients together in a small bowl and set aside.
2. In a 6-8 quart Dutch oven over medium heat, cook the bacon until crisp. Remove to a plate lined with paper towels. Add the onion and peppers to the pan and cook until softened.
3. Add the chicken thighs to the pan in a single layer. Cook for two minutes then flip and cook for two additional minutes.
4. Add the ranch dressing mix, tomatoes, beans, and chicken broth to the pan and stir to combine completely. Bring to a simmer and cook for ten minutes. Remove the chicken to a plate or a cutting board and shred with two forks.
5. Add the chicken back to the pot along with the cream cheese. Cook and stir until the cream cheese has melted completely. Taste and add salt if needed. Serve topped with the bacon and, if desired, sour cream, cheese, and chips.