BANGIN SPICES

RECIPE #024

BOLD. FUN. BIG FLAVOR.

FIRECRACKER RANCH CHICKEN BACON RANCH CASSEROLE

CREAMY. CHEESY. CRUNCHY. ABSOLUTELY BANGIN'.



★ MADE WITH *BANGIN'* FIRECRACKER RANCH

15 MIN PREP | 40 MIN BAKE | SERVES 6–8

ONE PAN. *BIG* FLAVOR. TOTAL CROWD PLEASER.

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FIRECRACKER RANCH

CHICKEN BACON RANCH CASSEROLE

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INGREDIENTS

- 4 cups cooked shredded chicken (rotisserie chicken works great)
- 8 oz cream cheese, softened
- 1 cup blended cottage cheese
- ½ cup light sour cream or whole milk plain Greek yogurt
- 2½ Tbsp **BANGIN'** Firecracker Ranch Seasoning
- 2 cups shredded sharp cheddar cheese, divided
- 8 slices bacon, cooked and crumbled
- 12 oz frozen broccoli florets, thawed (optional)
- 1 sleeve buttery crackers, crushed
- 3 Tbsp melted butter
- Sliced green onions (optional garnish)

TIP: Use rotisserie chicken to save time and add amazing flavor!

DIRECTIONS

1. Preheat oven to 375°F. Lightly grease a 9x13 baking dish.
2. In a large bowl, mix together cream cheese, blended cottage cheese, sour cream (or Greek yogurt), and Firecracker Ranch Seasoning until smooth.
3. Fold in shredded chicken, broccoli (if using), 1½ cups of cheddar cheese, and half of the bacon.
4. Spread mixture evenly into the prepared baking dish.
5. Sprinkle with the remaining cheddar cheese.
6. Toss crushed crackers with melted butter and spread evenly over the casserole.
7. Top with the remaining bacon.
8. Bake for 35–40 minutes, or until hot, bubbly, and the topping is golden brown.
9. Garnish with sliced green onions and serve warm.

OPTIONAL VARIATIONS

- Add 1 cup cooked pasta for a heartier casserole.
- Stir in ½ cup diced jalapeños for extra kick.
- Substitute pepper jack cheese for a spicier version.



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SCAN FOR MORE *BANGIN'* RECIPES!