

Chicken Bacon Ranch Pocket



Servings:

4 servings

Prep Time:

15 min.

Cook Time:

20 min.

Ingredients

- 1 lb **Ground Chicken**
- 1 tbsp **Ranch Seasoning Mix**
- 1/4 cup **Ranch Dressing**
- 4 Slices **Cheddar Cheese**
- 6 Slices **Cooked Bacon**
- 2 tbsp **Breadcrumbs**
- Serve With: **Side of Ranch Dressing**

Method of Preparation

Step 1

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Step 2

Divide the ground chicken into 2 portions. Form each portion into a thin circle on the parchment paper.

Step 3

Sprinkle the Ranch seasoning over each chicken round evenly.

Step 4

Spread 2 tbsp of ranch dressing across each chicken round.

Step 5

To half of the chicken add 1 slice of cheddar cheese, then 3 slices of bacon, and then top with 1 slice of cheddar cheese.

Step 6

Cut the parchment paper.

Use the parchment paper to fold the meat over and seal the edges to create a sealed pocket.

Step 7

Sprinkle the top with breadcrumbs.

Bake for 20-22 minutes until the top is golden brown and the chicken has reached 165°F.

Step 8

Serve with a side of ranch dressing for dipping, enjoy!

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