

Helergon Kitchen

Chicken Turkey Bacon Ranch Pasta Casserole

15 min Prep time	**25 min** Cook time	**40 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Pasta and Meats

- [ ] 8 oz elbow macaroni
- [ ] 2 cups shredded rotisserie chicken
- [ ] 2 cups shredded rotisserie turkey breast
- [ ] 6 slices bacon

Sauce and Seasoning

- [ ] 1 cup ranch dressing
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon dried oregano
- [ ] 1 teaspoon salt
- [ ] ½ teaspoon black pepper
- [ ] ¼ cup milk (optional)

Cheese and Garnish

- [ ] 2 cups shredded sharp cheddar cheese, divided
- [ ] 1 cup shredded mozzarella cheese
- [ ] 2 tablespoons chopped fresh parsley (optional)

Instructions

1. First things first, let's get the oven warming up to 350°F (175°C). While that's happening, just lightly grease your 8-inch square baking dish with a bit of butter or cooking spray so nothing sticks.

2. Bring a large pot of salted water to a boil and cook the 8 oz elbow macaroni. You want it just al dente—about 6–7 minutes. Drain it well, and honestly, if you have some milk on hand, toss in a splash to keep the pasta from clinging together.

3. While your pasta is bubbling away, lay those 6 slices bacon on a rimmed baking sheet. Bake them for 12–15 minutes until they're nice and crisp. Let them cool for a moment, then crumble them into bite-size pieces.

4. Grab a large mixing bowl. Toss in your cooked pasta, 2 cups shredded rotisserie chicken, 2 cups shredded rotisserie turkey breast, and those crumbled bacon bits. Stir in 1 cup ranch dressing, 1 cup of the shredded sharp cheddar cheese, ½ cup shredded mozzarella cheese, garlic powder, oregano, salt, and pepper. Mix it all until it's evenly coated; if it feels a bit dry, just add a tablespoon of milk to loosen it up.

5. Carefully transfer the mixture into your prepared baking dish and spread it out evenly. Now for the best part: sprinkle the remaining 1 cup of shredded sharp cheddar cheese over the top. Well, if you're feeling fancy, you can add a Parmesan drizzle here too.

6. Pop it in the oven for 20–25 minutes. You're looking for the cheese to be melted, bubbly, and starting to turn that beautiful golden brown on top.

7. Remove the dish from the oven, but don't dive in just yet. Let the casserole rest for 5 minutes; it really helps everything settle so your slices come out clean.

8. Now, if you prefer a firmer set before you serve it, you can actually place the casserole in the refrigerator for up to 2 hours. It's entirely up to you.

9. Just before you bring it to the table, sprinkle over the 2 tablespoons chopped fresh parsley. It adds such a lovely touch of color and freshness.

10. Slice the casserole into squares and serve it while it's hot. I mean, it's just wonderful with a side salad or some crusty garlic bread.

Nutrition per serving

540 kcal	35 g	28 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Rotisserie meats are a lifesaver for busy weeknights.
- The resting period is key for the perfect slice.
- Milk is optional but helps with the pasta texture.