

Keto Cheesy Chicken Casserole

Ingredients:

- 1 pack bacon, cooked and chopped
- 4-6 lb. boneless, skinless chicken breasts or thighs, diced
- 1-2 T. garlic
- 2 t. minced onion
- 1 packet dry ranch dressing mix
- 8 oz cream cheese, softened and cubed
- 2 cups Mozzarella cheese, shredded
- 1 cup Cheddar cheese, shredded
- ½ c. heavy cream or chicken broth
- Salt/Pepper to taste
- Chives, optional

Directions:

1. Preheat oven to 350 and grease a 9 x 13 baking dish.
2. Heat a large skillet over medium heat. Cook bacon until brown and crispy, about 7 minutes.
3. Place bacon on a paper towel to absorb the grease.
4. Season chicken with salt and pepper. Cook chicken in bacon grease until no longer pink. *You may need to do this in batches.*
5. Add the garlic and onion along with the spices and stir to distribute evenly.
- 8 Add in the cream cheese, 1 c. of mozzarella, and the cheddar cheese.
9. Once the cheeses are melted add in the heavy cream and half of the cooked bacon.
10. Cook until thickened to your liking and then pour into the prepared baking dish,
11. Sprinkle with the remaining cheese, bacon, chives, and salt/pepper to the top of the chicken and place the pan in the oven.
11. Bake until lightly brown and bubbly and cheese is melted, about 15 minutes.
12. Remove from oven and serve!! Enjoy!!