Chicken Bacon Ranch Casserole (Jordosworld)

8 oz. Banza penne pasta

1¹/₂ lbs. cooked chicken, shredded (can use a rotisserie chicken)

- 1/2 c. plain Greek yogurt
- 3 T. ranch seasoning mix (or 1 packet)
- 1/3 c. unsweetened almond milk
- 1 c. mozzarella cheese

6 pieces bacon (more if desired)

Optional: chopped green onions, hot sauce

Instructions:

- 1. Separately cook the pasta, chicken, and bacon according to the packaging. Stain the pasta, shred the chicken, chop the bacon.
- 2. Preheat the oven to 350°.
- 3. Grease a 9x13 casserole dish with cooking spray and set aside.
- 4. Combine the Greek yogurt, milk, ranch seasoning, half of the cooked/chopped bacon, and half of the cheese in a large bowl. Mix well.
- 5. Add the cooked pasta and cooked shredded chicken to the sauce mixture. Stir until the chicken and pasta are coated completely.
- 6. Pour the pasta mixture into the casserole dish. Sprinkle the remaining cheese and bacon evenly across the top of the casserole.
- 7. Bake for about 10-15 minutes, or until the cheese is melted.
- 8. Top with green onions, hot sauce and enjoy!