

Million Dollar Chicken Bake
(EasyFamilyRecipes.com)

Chicken:

2 lbs. boneless, skinless chicken
breasts, thinly cut or pounded

Salt & Pepper

Hidden Valley Ranch Seasoning

6 oz. cream cheese

½ c. crispy bacon, cooked & crumbled
(about 8 slices)

½ c. green onions, chopped (about 4
onions)

¼ c. sour cream

1 ½ c. Colby jack cheese, shredded

Optional Spices: onion powder, garlic
powder, paprika, salt & pepper

Garnish:

bacon, cooked & crumbled

green onions, chopped

Instructions:

1. Preheat oven to 350°F.
2. In a medium sized bowl, mix cream cheese, bacon, green onions, sour cream, Colby jack cheese until combined. Add optional ingredients if you want.
3. Place the chicken breast in a baking dish, salt and pepper then sprinkle with Hidden Valley Ranch Seasoning and spread the cheese mixture over the chicken. Top with remaining cheddar cheese.
4. Bake for 30-40 minutes or until chicken is cooked through (165°F internal temperature)
5. Garnish with additional bacon and green onions and serve hot!

NOTES

If you want to prepare the Million Dollar Chicken for another night, you can prep it as a freezer meal. It can be prepared and frozen for up to 3 months.

1. Lay the chicken flat in a baking dish or freezer friendly container.
2. Combine the cream cheese, mayo, bacon crumbles, ½ Colby jack cheese, and green onions and mix to combine.
3. Spread the mixture over the chicken breast and freeze. Extra cheese and bacon for topping can be frozen separately.
4. Once ready to make, thaw for 24-48 hours in the refrigerator.
5. Add remaining cheese to top and bake as directed.