

Yummy!

BBQ Ranch Chicken Casserole

★★★★☆

3.82 from 100 votes

Easy pasta casserole loaded with chicken, tomatoes, corn, red onion, and lots of cheese! This chicken, cheesy goodness is baked with BBQ ranch sauce for a full flavor experience.

Prep Time	Cook Time	Total Time
15 mins	35 mins	50 mins

Course: dinner, Main Course Cuisine: American Servings: 8 servings Calories: 639kcal

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Ingredients

- 1 lb chicken breasts (used hamburger tool -n- chopped up as cooking ^{was} cut in smaller pieces)
- 1 lb uncooked pasta
- 1 cup sweet corn
- 3 Roma tomatoes chopped
- 1/3 cup red onion diced (didn't use any onion)
- 1 1/2 cup grated Monterrey Jack cheese
- salt
- fresh cracked peppercorns (pepper)
- 1 1/4 cups ranch dressing
- 3/4 cup BBQ sauce (Honey BBQ)
- 1 cup grated Monterrey Jack cheese for topping

Instructions

1. Cook pasta just until it is nearly done but do not overcook. Set aside.
2. Cook chicken with a little salt until completely done. Let cool until it can be handled, chop and set aside.
3. Preheat oven to 350 and lightly grease a casserole dish. (9x13 glass dish)
4. In a large mixing bowl, combine diced tomatoes, ~~diced onion~~, corn, cooked pasta and chopped chicken. Add some salt and cracked peppercorn, mix well.
5. Whisk ranch and BBQ together and add it to the mixing bowl. Mix until evenly distributed.
6. Add 1 1/2 cups of Monterrey Jack cheese and mix well.
7. Transfer the mixture into the casserole dish and spread it evenly. Top with remaining cheese all over and bake for 15-20 minutes. ~ My foods were pre-prepped -n- cold so baked around 40 plus minutes -

Nutrition

Calories: 639kcal | Carbohydrates: 61g | Protein: 30g | Fat: 30g | Saturated Fat: 10g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 7g | Trans Fat: 0.01g | Cholesterol: 77mg | Sodium: 897mg | Potassium: 558mg | Fiber: 3g | Sugar: 14g | Vitamin A: 607IU | Vitamin C: 6mg | Calcium: 302mg | Iron: 2mg