



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

## Chicken Bacon Ranch Pizza Dip ♦♦

This Chicken Bacon Ranch Pizza Dip is a delicious and indulgent appetizer that combines all the flavors of a classic chicken bacon ranch pizza into a creamy and cheesy dip. It's perfect for parties, game days, or any time you want a crowd-pleasing snack!

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 25 mins

**Total Time:** 40 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 10

**Serving Size:** 50 g

### Ingredients

250 g	cream cheese
250 g	sour cream
28 g	ranch dressing mix
200 g	cooked chicken
150 g	bacon

200 g	shredded mozzarella cheese
50 g	chopped green onions
100 g	chopped tomatoes
10 g	chopped fresh parsley
5 g	garlic powder
5 g	onion powder
5 g	salt
2 g	black pepper

## Directions

---

### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

### Step 2

#### Mixing

In a large bowl, mix together cream cheese, sour cream, ranch dressing mix, garlic powder, onion powder, salt, and black pepper until well combined.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

---

### Step 3

**Stirring**

Stir in cooked chicken, bacon, shredded mozzarella cheese, chopped green onions, and chopped tomatoes.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

---

### Step 4

Transfer the mixture to a baking dish and spread it out evenly.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

---

### Step 5

**Baking**

Bake in the preheated oven for 20-25 minutes, or until the dip is heated through and the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 25 mins

---

### Step 6

## Garnishing

Garnish with chopped fresh parsley before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 250 kcal

**Fat:** 20 g

**Protein:** 15 g

**Carbohydrates:** 5 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%
Fibers	1 g	2.63%	4%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%
Cholesterol	50 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	8 mg	8.89%	10.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%
Iron	6 mg	75%	33.33%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

## Recipe Attributes

### Events

Christmas

Game Day

### Course

Snacks

Main Dishes

Appetizers

Drinks

Breads

Salads

Soups

Sauces & Dressings

### Cuisines

Italian

### Diet

Anti-Inflammatory Diet

### Nutritional Content

Low Fat

Low Carb

Low Sodium

Sugar-Free

High Vitamin C

High Iron

High Calcium

### Kitchen Tools

Blender

Slow Cooker

### Meal Type

Lunch

Snack

### Difficulty Level

Medium

Visit our website: [healthdor.com](https://healthdor.com)