

Choco Fever Dream

Creamy Chicken Turkey Ranch Pasta

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 1 lb turkey breast, diced
- [ ] 12 oz pasta (penne or fusilli)
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced
- [ ] 1/2 cup ranch dressing
- [ ] 1/4 cup chicken broth
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 1 tsp lemon juice
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped (optional)

Instructions

1. Bring a large pot of salted water to a boil, add the pasta, and cook until al dente, about 9-10 minutes. Drain, reserving 1 cup of pasta water.
2. While the pasta cooks, heat olive oil in a large skillet over medium-high heat. Add the diced chicken and turkey, season with salt and pepper, and sauté until browned and cooked through, about 5-6 minutes. Remove and set aside.
3. In the same skillet, lower the heat to medium and add minced garlic. Sauté for about 30 seconds until fragrant, then pour in the chicken broth, scraping up any browned bits.
4. Stir in the ranch dressing and lemon juice, letting the mixture simmer gently. Return the cooked poultry to the pan, then add the cooked pasta and toss to coat. If the sauce looks thick, thin it with reserved pasta water until glossy.
5. Remove from heat, sprinkle grated Parmesan and fresh parsley, and give a final gentle toss. Serve immediately, letting the aroma of warm ranch fill the room.

Nutrition per serving

420 kcal	30 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, add a splash more broth or milk.
- Taste and adjust seasoning before serving; a pinch of smoked paprika adds depth.
- Leftovers reheat best on the stovetop with a little broth to revive the creaminess.