



Choco Fever Dream

Crockpot Ranch Turkey Bacon Cheddar Crack Chicken

15 min

Prep time

6

Servings

6 h

Cook time

Easy

Difficulty

6 h 15 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2.5 lbs boneless, skinless turkey thighs (or turkey breast)
- ☐ 8 slices turkey bacon, cooked until crisp and chopped
- ☐ 8 ounces shredded sharp cheddar cheese (about 2 cups)

Aromatics and Seasoning

- ☐ 1 tablespoon unsalted butter

- ☐ 2 cloves garlic, minced
- ☐ 1 small onion, finely diced
- ☐ 1 teaspoon smoked paprika
- ☐ Salt and freshly ground black pepper, to taste

Sauce and Garnish

- ☐ 1 cup ranch dressing
- ☐ 1 cup low-fat milk
- ☐ 1 tablespoon chopped fresh parsley, for garnish

Instructions

- 1 Start by patting your turkey thighs dry with some paper towels—it just helps the seasoning stick better, you know? Season them generously with salt, pepper, and that lovely smoked paprika. In a skillet, melt your butter and sauté the garlic and onion until they're fragrant and translucent, which usually takes about 2 minutes. Go ahead and transfer that mixture right into the slow cooker.
- 2 Now, nestle those seasoned turkey thighs right on top of your aromatics. Pour the ranch dressing and low-fat milk over the turkey. Honestly, just make sure every single piece is well coated so it stays juicy.
- 3 Cover your pot and set it to high for 3 hours, or if you have the time, set it to low for 6 hours. You're looking for that moment when the turkey is so tender it just pulls apart without any effort.
- 4 Once it's done, lift the thighs out onto a clean cutting board. Let them rest for about 5 minutes—patience is key here—then use two forks to shred the meat into nice, bite-sized pieces.
- 5 Return that shredded turkey back into the slow cooker and stir it into the creamy ranch mixture. Gently fold in the shredded sharp cheddar cheese and those crispy chopped turkey bacon bits until the cheese is all melted and gooey.
- 6 I like to let the mixture sit, covered, for another 10 minutes. It just gives the flavors a chance to really meld together. Give it a little taste and add a pinch more salt or pepper if you think it needs it.

- 7 Scoop everything onto a serving platter and sprinkle over the fresh parsley. It adds such a nice pop of color and a little bit of freshness to the richness.
- 8 Serve it while it's hot! I love it on toasted sandwich buns, tucked into flour tortillas, or piled high on a baked potato. A side of crisp coleslaw or a simple green salad pairs wonderfully, yeah.

Nutrition per serving

410 kcal

Calories

32 g

Protein

8 g

Carbs

28 g

Fat

Tips & notes

- Using turkey thighs usually gives a more tender result than breasts, but both work well.
- Don't skip the resting period for the meat; it keeps the juices inside.
- Make sure the turkey bacon is truly crisp before adding it to preserve some texture.