

Plate 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, cubed
- [ ] 1 lb turkey breast, cubed
- [ ] 12 oz penne pasta
- [ ] 2 tbsp olive oil
- [ ] 3 cloves garlic, minced

For the Sauce

- [ ] 1 cup ranch dressing
- [ ] 1/2 cup heavy cream
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add penne, and cook until al dente; reserve 1 cup pasta water, then drain.
2. In a large skillet, heat olive oil over medium-high heat. Add chicken and turkey cubes, season with salt and pepper, and sear until golden, about 5–6 minutes. Remove and set aside.
3. Reduce heat to medium, add minced garlic, and sauté until fragrant—just a couple of seconds, so it doesn’t burn.
4. Stir in heavy cream, ranch dressing, lemon juice, and honey. Let it simmer gently, stirring, until the sauce thickens slightly.
5. Return the chicken and turkey to the pan, toss in the cooked pasta, add Parmesan, and mix everything. Use reserved pasta water to loosen the sauce if needed. Finish with a pinch of fresh cracked pepper and serve hot.

Nutrition per serving

580 kcal	38 g	38 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the sauce before adding salt; the ranch already has seasoning.
- If the sauce gets too thick, a splash of milk or broth rescues it.
- For a smoky note, add a pinch of smoked paprika after the sauce forms.