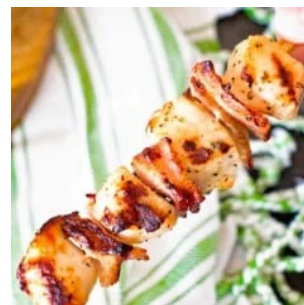


# Bacon Ranch Chicken Kabobs Recipe

Bacon Ranch Chicken Kabobs ~ Easy Ranch Chicken Skewers with Bacon! This is the perfect weeknight grilling recipe and for a party! Tender, juicy pieces of chicken with slices of bacon on a skewer! You can't go wrong with this flavor combo in these chicken bacon kabobs.



4.72 from 14 votes

Prep Time

15 mins

Cook Time

15 mins

Marinating Time

3 mins

Total Time

30 mins

Course: Main Course    Cuisine: American    Keyword: kabob, Skewers    Servings: 6

Calories: 446kcal    Author: Julie Evink

## Ingredients

- 1.5 lbs boneless skinless chicken breasts
- 0.19 c. olive oil
- 0.19 tsp pepper
- 2.25 Tbsp ranch seasoning
- 12 oz bacon

## Instructions

1. Cut chicken breasts into 1-2 inch pieces.
2. In a small mixing bowl combine olive oil, pepper and ranch seasoning. Mix until combined
3. Place chicken in Ziploc bag and pour ranch dressing mixture over the chicken. Seal and turn to coat. Refrigerate at least 3 hours or overnight
4. Place bacon on a microwave plate lined with paper towels so it's not laying on top of the other pieces. Microwave the bacon on a plate for about 1.5 minutes. You will have to do multiple batches. Cut bacon strips into 2 inch square pieces.
5. Thread a piece of chicken, then bacon repeating until the skewer is filled.
6. Place on grill preheated to 350 degrees. Grill 6-8 minutes on each side then flip. Remove when chicken has reached 160 degrees. Do not overcook chicken, this will result in dry, chewy chicken.

## Nutrition

Calories: 446kcal | Carbohydrates: 3g | Protein: 31g | Fat: 32g | Saturated Fat: 9g | Cholesterol: 109mg | Sodium: 928mg | Potassium: 531mg | Vitamin A: 55IU | Vitamin C: 1.3mg | Calcium: 9mg | Iron: 0.7mg