Chicken Bacon Ranch Casserole

4 slices bacon, diced (or turkey bacon)

2 cups cooked chicken, cut into 1-inch chunks

1 Tablespoon olive oil

1 Tablespoon Ranch Seasoning and Salad Dressing Mix

8 ounces rotini

1 cup shredded mozzarella cheese

1/2 cup shredded cheddar cheese

2 Tablespoons chopped fresh parsley

Sauce

2 Tablespoons butter

3 cloves garlic, minced

1 cup heavy cream

1/4 cup freshly grated Parmesan

Melt butter in saucepan.  Add garlic and cook 1 minute.

Gradually whisk in cream.  Continue whisking 1-2 minutes.

Stir in parmesan.  Season with salt and pepper.

Cook bacon in skillet until crispy.  Drain on paper towels.

Toss chicken with ranch seasoning.

Cook pasta according to directions.

In a bowl, stir together pasta and chicken.

Stir in cream sauce.

Place mixture in a greased 9x9 baking dish.  (or 2 smaller dishes)

Sprinkle with cheese.

Sprinkle bacon over casserole.

Cover and freeze OR bake 20 minutes at 375.

Garnish with parsley.