

Keto crack chicken

Ingredients

- 2 lbs chicken breasts
- 10 oz. (1¼ cups) softened cream cheese - I'd just use 8 oz (1 package)
- 2 tbsp ranch seasoning Get a package at ALDI either in the mayo aisle or by the spices
- 1 tsp salt optional
- 5 oz. bacon, diced
- 1 cup (4 oz.) cheddar cheese
- 2 tbsp fresh chives, chopped optional
- ¼ tsp ground black pepper
- 3 cups (3 oz.) baby spinach
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Mix the ranch seasoning, salt (if the ranch seasoning doesn't already contain salt), and cream cheese in a bowl.

2. Place chicken breasts at the bottom of your instant pot. Spread the cream cheese mixture on top.

3. Close the lid and the vent and cook on high for 15 minutes. Let steam naturally release for 10 min. Open the lid and stir. Let the sauce thicken for a few minutes.

Fry the bacon on medium-high heat in a frying pan until crispy. Set aside. Shred the chicken using two forks. Mix everything together. Sprinkle with cheese and bacon scoop onto Spinach leaves, (OR, just mix the spinach into the mixture and eat it.

4. Garnish with chives and ground black pepper.