

MAIN

Chicken Spaghetti

A creamy, cheesy baked chicken spaghetti that turns into the most-requested dish in the house the moment it hits the table.

Ingredients

- 6 to 8 boneless, skinless chicken thighs
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can Rotel
- 1 box pasta, your choice
- 1 stick butter
- 1 package grated Velveeta (2 cups)
- 1 package grated cheddar (2 cups)
- 1/4 cup chopped onion (optional)
- 1 cup mushrooms (optional)

Instructions

- 1 Boil the chicken, then pull it apart and set it aside. Save the cooking liquid.
- 2 Boil the pasta in the reserved chicken broth, saving 1 cup of the pasta water, then drain.
- 3 Melt the butter into the warm pasta over low heat. Stir in the Velveeta, both soups, the Rotel, the onion, and the chicken, everything except the cheddar.
- 4 Grease a large baking dish, add the pasta mixture, and cover with the shredded cheddar.
- 5 Cover with foil and bake at 350°F for 30 to 45 minutes.