

The Best Chicken Spaghetti Casserole - Cheesy, Creamy, and Delicious!

, it doesn't get much better than



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Casserole:

- 12 oz spaghetti, cooked and drained
- 2 cups cooked, shredded chicken (rotisserie works great!)
- 1 can (10.5 oz) cream of chicken soup
- 1 can (10.5 oz) cream of mushroom soup
- 1 cup sour cream
- 1 1/2 cups shredded cheddar cheese, divided
- 1/2 cup shredded mozzarella cheese
- 1/2 cup chicken broth (to keep it extra creamy)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika (optional, for extra flavor)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

For the Topping:

- 1/2 cup crushed Ritz crackers or panko breadcrumbs
- 2 tablespoons melted butter
- 1/4 cup grated Parmesan cheese (optional, for extra crunch)

How to Make Chicken Spaghetti Casserole
(Step-by-Step):

1. Preheat the Oven:
2. Cook the Spaghetti:
3. Mix the Creamy Sauce:
4. Assemble the Casserole:

5. Add the Topping:

6. Bake Until Golden and Bubbly:

7. Serve and Enjoy!:

Pro Tips for the Best Chicken Spaghetti Casserole:

Use rotisserie chicken to save time!

Don't overcook the pasta-it will finish cooking in the oven.

Make it spicy by adding diced green chilies or a dash of hot sauce.

Swap the cream of mushroom soup for cream of celery if you prefer.

Want extra veggies? Stir in sautéed bell peppers, mushrooms, or peas.

What to Serve With Chicken Spaghetti Casserole:

Garlic bread - for soaking up the creamy sauce.

Steamed broccoli or roasted veggies - a fresh contrast to the rich dish.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with butter or nonstick spray.
2. **Cook the Spaghetti:** Boil the spaghetti 1-2 minutes less than al dente (it will finish cooking in the oven). Drain and set aside.
3. **Mix the Creamy Sauce:** In a large mixing bowl, combine the cream of chicken soup, cream of mushroom soup, sour cream, chicken broth, garlic powder, onion powder, paprika, salt, and pepper. Stir until smooth.
4. **Assemble the Casserole:** Add the shredded chicken and cooked spaghetti to the bowl and toss everything together. Stir in 1 cup of cheddar cheese. Transfer the mixture to the prepared baking dish.
5. **Add the Topping:** Sprinkle the remaining cheddar cheese and mozzarella cheese over the casserole.
6. In a small bowl, mix the crushed crackers or panko with melted butter. Sprinkle over the casserole for a crispy topping.
7. **Bake Until Golden and Bubbly:** Bake uncovered for 25-30 minutes, or until the cheese is melted and the top is golden brown.
8. **Serve and Enjoy!:** Let the casserole sit for 5 minutes before serving. Garnish with fresh parsley if desired and serve warm.
9. **Pro Tips for the Best Chicken Spaghetti Casserole:** Use rotisserie chicken to save time!
10. Don't overcook the pasta-it will finish cooking in the oven.
11. Make it spicy by adding diced green chilies or a dash of hot sauce.

12. Swap the cream of mushroom soup for cream of celery if you prefer.
13. Want extra veggies? Stir in sautéed bell peppers, mushrooms, or peas.
14. What to Serve With Chicken Spaghetti Casserole: This casserole is hearty on its own, but here are some great side options:
 15. Garlic bread - for soaking up the creamy sauce.
 16. Steamed broccoli or roasted veggies - a fresh contrast to the rich dish.
 17. Side salad - a light, refreshing addition.
18. FAQs (From My Kitchen to Yours): Q: Can I make this casserole ahead of time?A: Yes! Assemble everything in the baking dish, cover, and refrigerate for up to 24 hours. When ready to bake, let it sit at room temperature for 15 minutes and then bake as directed.
19. Q: Can I freeze chicken spaghetti casserole?A: Yes! Assemble the casserole, wrap it tightly, and freeze for up to 3 months. When ready to bake, thaw overnight in the fridge and bake as usual.
20. Q: Can I use a different type of pasta?A: Absolutely! Penne, rotini, or fettuccine work just as well.
21. Q: How do I store and reheat leftovers?A: Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven at 350°F for 15 minutes.
22. Why You'll Love This Recipe: This Chicken Spaghetti Casserole is the perfect comfort food dish-creamy, cheesy, and packed with flavor. Whether you're making it for family dinner, meal prep, or a potluck, it's guaranteed to be a crowd-pleaser!
23. Try it out and let me know how you like it! Did you add extra cheese, veggies, or a spicy twist? However you make it, this dish is sure to become a family favorite. Happy cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-chicken-spaghetti-casserole-cheesy-creamy-and-delicious/>