

## My Famous Chicken Spaghetti - The Creamy, Cheesy Dinner Everyone Begs For

My Famous Chicken Spaghetti That Everyone Loves



**OVEN**  
**350°F**

**TIME**  
**45 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups cooked chicken, shredded or chopped
- 3 cups dry spaghetti, broken into 2-inch pieces
- 2 cans cream of mushroom soup
- 2 cups grated sharp cheddar cheese
- ... cup finely diced green pepper
- ... cup finely diced onion
- 1 jar (4-ounce) diced pimentos, drained
- 2 cups reserved chicken broth (from cooking the chicken)
- 1 teaspoon Lawry's Seasoned Salt
- 1/8 to ... teaspoon cayenne pepper
- Salt and black pepper, to taste
- 1 cup additional sharp cheddar, for topping

#### Ingredient Tips & Swaps:

Cream of Mushroom Soup: Cream of chicken or celery works as a substitute.

Cheese: Extra sharp cheddar adds a bold tang, but Monterey Jack or Colby are great for a milder flavor.

Spaghetti: You can sub in penne or rotini for a twist on texture.

Spice Level: Like it hotter? Go with ... teaspoon cayenne or add a pinch of crushed red pepper flakes.

#### Step-by-Step Directions:

1. Cook the Chicken:

2. Boil the Spaghetti:

3. Mix Everything Together:

4. Assemble:

5. Bake or Store:

To Bake Immediately: Preheat oven to 350°F. Cover and bake for 45 minutes, until hot and bubbly.

Make-Ahead: Cover and refrigerate for up to 2 days or freeze up to 6 months.

Tip: If cheese browns too quickly, loosely tent with foil.

Tips for Success:

Use a rotisserie chicken for a time-saving shortcut.

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

Let it rest for 10 minutes after baking to set the creamy texture.

Make two and freeze one-you'll thank yourself later.

What to Serve With It:

A crisp salad or garlic green beans to cut the richness.

A slice of One Pan Breakfast Bake for brunch gatherings.

For a Southern comfort feast, serve alongside Cajun Chicken Sausage Gumbo.

## DIRECTIONS

1. Cook the Chicken: Use a cut-up fryer or any bone-in chicken. Simmer until cooked through, then remove and shred the meat. Reserve 2 cups of the broth for cooking the spaghetti.
2. Boil the Spaghetti: In the reserved broth, cook the broken spaghetti noodles until al dente. Avoid overcooking-they'll continue to soften in the oven.
3. Mix Everything Together: Combine cooked spaghetti, shredded chicken, cream of mushroom soup, 2 cups of cheddar cheese, green pepper, onion, pimentos, seasoned salt, cayenne, and reserved broth. Mix until fully incorporated.
4. Assemble: Pour the mixture into a casserole dish and top with the remaining 1 cup cheddar cheese.
5. Bake or Store: To Bake Immediately: Preheat oven to 350°F. Cover and bake for 45 minutes, until hot and bubbly.
6. Make-: Ahead: Cover and refrigerate for up to 2 days or freeze up to 6 months.
7. Tip: If cheese browns too quickly, loosely tent with foil.
8. Tips for Success: Use a rotisserie chicken for a time-saving shortcut.
9. Don't overcook pasta-it continues cooking in the oven.
10. Let it rest for 10 minutes after baking to set the creamy texture.
11. Make two and freeze one-you'll thank yourself later.
12. What to Serve With It: Pair this rich, creamy casserole with a bright, simple side or a hearty Southern dish:

13. A crisp salad or garlic green beans to cut the richness.
14. A slice of : One Pan Breakfast Bake for brunch gatherings.
15. For a : Southern comfort feast, serve alongside Cajun Chicken Sausage Gumbo.
16. Or, bring it to a potluck with : Cheesy Chicken Sliders and watch both dishes vanish.
17. Storage & Freezing Tips: Fridge: Store leftovers covered for up to 4 days.
18. Freezer: Wrap tightly in foil or freezer-safe containers. Freeze up to 6 months. Thaw overnight before baking.
19. Reheat: Rewarm in oven at 325°F until heated through, or microwave in portions.
20. More Recipes You'll Love: Keep the comfort going with more cozy favorites:
21. Chicken : Enchiladas - full of flavor and freezer-friendly too.
22. Instant : Pot Lasagna - fast and fuss-free.
23. Cheesy : Chicken Sliders - great for game day or a fun dinner.
24. Final Thoughts: This Chicken Spaghetti is more than just dinner-it's a legacy dish in the making. Easy, cheesy, and totally comforting, it's the kind of meal you'll come back to again and again. Whether baked fresh, pulled from the freezer, or doubled up for guests, it always delivers.
25. Tried it? Tag me or leave a comment-let's keep sharing the comfort. And don't forget to follow for more cozy classics and make-ahead favorites!

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/my-famous-chicken-spaghetti-the-creamy-cheesy-dinner-everyone-begs-for/>