

Cheesy Chicken Spaghetti: The Ultimate Comfort Food Casserole

Cheesy Chicken Spaghetti: Your New Favorite Weeknight Comfort Food



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INGREDIENTS

- 1 pound uncooked spaghetti
- 1 can (10-1/2 ounces) condensed cream of mushroom soup, undiluted
- 1 can (10-1/2 ounces) condensed cream of chicken soup, undiluted
- 8 ounces Velveeta, cubed
- 1/2 cup 2% milk
- 3/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 2 cups cubed cooked chicken (rotisserie chicken works perfectly!)
- 1 can (14-1/2 ounces) diced tomatoes, drained
- 1 can (4 ounces) chopped green chiles, undrained
- 1/4 cup shredded Parmesan cheese
- Minced fresh parsley, optional, for garnish

Swaps and Notes:

Chicken: Cooked chicken is key for speed! Leftover roasted chicken, grilled chicken, or even a store-bought rotisserie chicken work wonderfully.

Velveeta: While Velveeta gives this dish its signature creamy, melty texture, you can experiment with other cheeses. A mix of cheddar and Monterey Jack could be used, but the texture will be less smooth.

Soups: If you're not a fan of cream of mushroom, you can use two cans of cream of chicken soup, or substitute with cream of celery for a different flavor.

Spices: Feel free to adjust the garlic powder and pepper to your taste. A pinch of onion powder or a dash of hot sauce could also be good additions.

Green Chiles: The chopped green chiles add a mild tang and a very subtle kick. If you prefer more heat, use a spicier variety or add a pinch of red pepper flakes.

Vegetables: For added nutrition, you could sauté some diced bell peppers or onions with the sauce ingredients.

Step-by-Step Directions:

Cook Spaghetti: Cook the spaghetti according to package directions in a large pot of salted water until al dente. Drain well and set aside.

Prepare Sauce Base: In a large Dutch oven or a spacious saucepan, combine the condensed cream of mushroom soup, condensed cream of chicken soup, cubed Velveeta, milk, garlic powder, and pepper.

Melt and Simmer Sauce: Cook this mixture over medium heat, stirring constantly, until the Velveeta is completely melted and the sauce is smooth and creamy.

Add Chicken, Tomatoes, and Chiles: Stir in the cubed cooked chicken, drained diced tomatoes, and chopped green chiles. Continue to cook, stirring occasionally, until the mixture is heated through and bubbling gently.

Combine with Pasta: Add the cooked and drained spaghetti to the Dutch oven with the sauce. Toss everything together until the spaghetti is evenly coated in the rich, cheesy sauce.

Serve: Serve hot, sprinkling each serving with shredded Parmesan cheese and, if desired, fresh minced parsley for a pop of color and freshness.

Tips for Success:

Don't Overcook Pasta: Cook your spaghetti just to al dente, as it will continue to cook slightly when tossed with the hot sauce.

Warm Chicken: If your cooked chicken is cold, it's a good idea to warm it slightly before adding it to the hot sauce to ensure even heating.

Customize: This recipe is very forgiving. Taste and adjust seasonings as you go. Add more cheese if you like it extra gooey!

Creaminess Factor: The Velveeta is key to the ultra-creamy texture. If you're using a different cheese, you might need to add a splash more milk or a bit of cream cheese to achieve a similar consistency.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fantastic chicken and pasta combo, check out [These Chicken Enchiladas Are My Go-To for](#)

DIRECTIONS

1. This : Cheesy Chicken Spaghetti comes together quickly, making it ideal for busy evenings:
2. Cook : Spaghetti: Cook the spaghetti according to package directions in a large pot of salted water until al dente. Drain well and set aside.
3. Prepare : Sauce Base: In a large Dutch oven or a spacious saucepan, combine the condensed cream of mushroom soup, condensed cream of chicken soup, cubed Velveeta, milk, garlic powder, and pepper.
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5. Add : Chicken, Tomatoes, and Chiles: Stir in the cubed cooked chicken, drained diced tomatoes, and chopped green chiles. Continue to cook, stirring occasionally, until the mixture is heated through and bubbling gently.
6. Combine with : Pasta: Add the cooked and drained spaghetti to the Dutch oven with the sauce. Toss everything together until the spaghetti is evenly coated in the rich, cheesy sauce.
7. Serve: Serve hot, sprinkling each serving with shredded Parmesan cheese and, if desired, fresh minced parsley for a pop of color and freshness.
8. Tips for Success: Don't Overcook Pasta: Cook your spaghetti just to al dente, as it will continue to cook slightly when tossed with the hot sauce.
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11. **Creaminess : Factor:** The Velveeta is key to the ultra-creamy texture. If you're using a different cheese, you might need to add a splash more milk or a bit of cream cheese to achieve a similar consistency.
12. **Serving Suggestions and Pairings:** This Cheesy Chicken Spaghetti is a hearty meal on its own, but it pairs wonderfully with a simple green salad with a light vinaigrette to cut through the richness. A side of garlic bread or crusty rolls is also fantastic for soaking up any extra sauce. For other great chicken dishes that are big on flavor and comfort, you might want to try my [Classic Spaghetti Recipe with Homemade Sauce](#) (you can easily add chicken to this!), or my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#).
13. **Storage and Leftover Tips:** Leftover Cheesy Chicken Spaghetti stores well in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can warm individual portions in the microwave, or gently warm in a saucepan on the stove over low heat, adding a splash of milk or chicken broth to loosen the sauce if it's too thick.
14. **More Recipes You Will Love:** If you enjoyed this comforting and easy chicken and pasta dish, here are a few more recipes that I think you'll absolutely love:
15. For another fantastic chicken and pasta combo, check out [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).
16. If you're a fan of rich, savory chicken dishes, my [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort](#) is a must-try.
17. And for a fun, casual meal that's always a hit, don't miss my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
18. **Final Thoughts:** Cheesy Chicken Spaghetti is the epitome of comfort food - simple, satisfying, and utterly delicious. It's a fantastic solution for busy weeknights or when you just need a meal that feels like a warm hug. Give this recipe a try, and I guarantee it will become a regular in your dinner rotation!
19. What's your ultimate comfort food? Share your thoughts in the comments below, and be sure to follow [Chef Maniac](#) for more easy and delicious family-friendly recipes!

SWAPS & NOTES

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

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