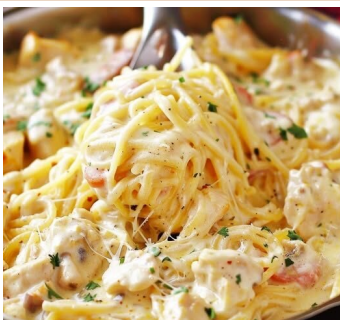


## Cheesy Chicken Spaghetti: The Ultimate Comfort Food Classic

There are some dishes that just scream "comfort," and for many,



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound uncooked spaghetti
- 2 cups cooked chicken, shredded or diced (rotisserie chicken works great!)
- 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
- 1/2 cup chicken broth (or more milk)
- 1/2 cup sour cream (optional, for extra creaminess)
- 1/4 cup chopped onion (or 1 teaspoon onion powder)
- 1/2 cup chopped bell pepper (any color, optional)
- 3/4 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt (adjust to taste, soups and Velveeta are salty)
- 1 cup shredded cheddar cheese, for topping (optional)
- Fresh parsley, chopped, for garnish (optional)

### DIRECTIONS

- 1.** Preheat : Oven & Cook Spaghetti: Preheat your oven to 350°F (175°C). Cook the spaghetti according to package directions until al dente. Drain well and set aside.
- 2.** Prepare : Chicken: If not already cooked, cook and shred or dice your chicken.
- 3.** Create the : Sauce: In a large mixing bowl, combine the condensed cream of mushroom soup, condensed cream of chicken soup, cubed Velveeta, milk, chicken broth, sour cream (if using), chopped onion (if using), chopped bell pepper (if using), garlic powder, black pepper, and salt. Stir well until the Velveeta begins to melt and the mixture is smooth. You can gently warm this mixture in a saucepan over low heat to help the Velveeta melt faster, but it's not strictly necessary.
- 4.** Combine & : Assemble: Add the cooked spaghetti and shredded chicken to the sauce mixture. Stir gently until everything is evenly coated.
- 5.** Bake: Pour the spaghetti mixture into a lightly greased 9x13-inch baking dish. If desired, sprinkle the shredded cheddar cheese evenly over the top.
- 6.** Bake to : Perfection: Bake for 25-30 minutes, or until the casserole is bubbling around the edges and the cheese on top is melted and lightly golden.
- 7.** Serve: Let the casserole stand for 5-10 minutes before serving. Garnish with fresh parsley if desired.

### SWAPS & NOTES

Chicken: Leftover roasted chicken, boiled chicken breasts, or

a store-bought rotisserie chicken are all perfect for this recipe.

If you don't have cooked chicken, you can quickly boil and shred 2 chicken breasts.

Soups: If you're not a fan of cream of mushroom, you can use two

cans of cream of chicken soup.

You can also find "healthy request" versions for lower sodium.

### TIPS FOR SUCCESS

**Don't Overcook Spaghetti:** Cook the spaghetti just until al dente, as it will continue to cook in the oven.

This prevents it from becoming mushy.

**Shredded Chicken is Key:** Shredded chicken blends beautifully into the sauce, ensuring every bite has chicken.

Diced works too, but shredded offers a different texture.

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-spaghetti-the-ultimate-comfort-food-classic/>