

# Easy Chicken Spaghetti Recipe with Rotel



Loaded with tender chicken in an amazing creamy cheese sauce, this casserole is the ultimate comfort food! It's a delicious recipe and is a huge hit with the whole family

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| <b>Course</b>    | Main Course |
| <b>Cuisine</b>   | American    |
| <b>Prep Time</b> | 15 minutes  |
| <b>Cook Time</b> | 20 minutes  |
| <b>Servings</b>  | 8           |
| <b>Calories</b>  | 706kcal     |
| <b>Author</b>    | Deb Clark   |

## Equipment

- 9x13 casserole dish

## Ingredients

- 3 cups chicken breast cooked and diced
- 16 ounces spaghetti noodles break into 3 pieces
- 21 ounces cream of chicken soup that's two 10.5 ounce cans
- 10 ounces can of RoTel Tomatoes tomatoes with green chiles, undrained
- 6 ounces cream cheese
- 3 cups cheddar cheese
- 10 ounces evaporated milk
- 1 tablespoon ranch dressing (dry mix)

## Instructions

1. Preheat the oven to 350°F. Lightly grease a 9x13-inch casserole dish with nonstick cooking spray, set aside.
2. Cook the pasta in well salted water according to package directions. Drain and set aside.
3. In a large pot, combine the Rotel tomatoes (undrained), cream of chicken soup, evaporated milk and cream cheese. Heat over low heat, stirring constantly, until the cheese has melted.
4. Add the powdered ranch dressing, shredded chicken and cooked pasta. Mix well. Pour the mixture into the prepared casserole dish and top with shredded cheddar cheese.
5. Bake uncovered for 20 to 30 minutes or until heated through and the dish is hot and bubbly.
6. Looking for that golden brown top? Just tuck the Rotel Chicken Spaghetti casserole under the broiler for 3-4 minutes.

## Notes

You can really use any type of pasta you prefer. Angel hair pasta, linguine, whole wheat spaghetti, etc.

Cook the pasta in plenty of well salted water. Cook pasta to al dente, don't overcook the pasta! It will finish cooking in the oven.

Rotel tomatoes are simply fire roasted tomatoes, green chilies, lime and fresh cilantro. If you can't find your own rotel tomatoes, substitute with fresh salsa.

Substitute velveeta cheese for cream cheese if you'd prefer.

If you're short on time, make this on top of the stovetop in a Dutch oven. You won't get the crispy crust, but it will still be delicious!

Chicken Spaghetti freezes well! Just be sure to store it in airtight containers and freeze up to three months.

### **Nutrition**

Calories: 706kcal | Carbohydrates: 56g | Protein: 42g | Fat: 34g | Saturated Fat: 17g | Trans Fat: 1g |  
Cholesterol: 141mg | Sodium: 1217mg | Potassium: 738mg | Fiber: 2g | Sugar: 7g | Vitamin A: 1050IU |  
Vitamin C: 5mg | Calcium: 461mg | Iron: 3mg