



Crock Pot Chicken Spaghetti



www.savorydiscovery.com

Crock Pot Chicken Spaghetti

Introduction

Crock Pot Chicken Spaghetti is a delightful dish that combines tender chicken, creamy sauce, and the comforting texture of spaghetti. This recipe is perfect for busy weeknights, as it requires minimal preparation and allows you to enjoy a hearty meal with little effort. Simply toss the ingredients into your slow cooker and let it do the work while you go about your day.

Detailed Ingredients with measures

- 1 pound of boneless, skinless chicken breasts
- 1 can (10.5 ounces) of cream of chicken soup
- 1 can (10.5 ounces) of diced tomatoes with green chilies
- 1 packet (1 ounce) of ranch dressing mix
- 8 ounces of spaghetti
- 1 cup of shredded cheese (cheddar or mozzarella)
- Salt and pepper to taste
- Optional: chopped parsley for garnish

Prep Time

The preparation time for this dish is approximately 10 minutes. This includes gathering all your ingredients and placing them in the slow cooker.

Cook Time, Total Time, Yield

The cook time is around 4 to 6 hours on low heat. The total time from preparation to serving is roughly 4 hours and 10 minutes if using the slow cooker method. This recipe yields about 4 servings, making it ideal for families or meal prep for the week ahead. Enjoy a delicious and satisfying meal without spending too much time in the kitchen.



www.savorydiscovery.com

Crock Pot Chicken Spaghetti

Detailed Directions and Instructions

Step 1: Prepare the Chicken

Place the chicken breasts in the bottom of the crock pot.

Step 2: Add Cream of Chicken Soup

Pour the cream of chicken soup over the chicken, ensuring it is evenly covered.

See also Hawaiian Pineapple Cake

Step 3: Incorporate Spaghetti Sauce

Add the spaghetti sauce on top of the cream of chicken soup.

Step 4: Include Vegetables

Add the diced green bell pepper and onion to the crock pot.

Step 5: Season the Mixture

Sprinkle the garlic powder, Italian seasoning, and black pepper over the mixture.

Step 6: Cook the Chicken

Cover the crock pot and cook on low for 6-8 hours or on high for 3-4 hours until the chicken is cooked through.

Step 7: Shred the Chicken

Once cooked, shred the chicken using two forks right in the crock pot.

Step 8: Add Spaghetti

Stir in the uncooked spaghetti and cover again, cooking on high for an additional 30 minutes or until the spaghetti is tender.

Step 9: Stir and Serve

Once the spaghetti is cooked, stir everything together and serve hot.

Notes

Cook Time

Cooking times may vary based on the crock pot model.

Variations

Feel free to add other vegetables such as mushrooms or zucchini for added nutrition.

Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Freezing

This dish can be frozen, but it's best to undercook the spaghetti slightly before freezing to prevent it from becoming mushy upon reheating.



www.savorydiscovery.com

Crock Pot Chicken Spaghetti

Cook techniques

Sautéing

Sautéing is used to cook the onions and bell peppers in a pan before adding them to the slow cooker. This enhances their flavors and adds depth to the dish.

Slow Cooking

Using a crock pot allows for slow cooking, which tenderizes the chicken and allows the flavors of the ingredients to meld together over time.

See also [Easy Vegan Pie Crust Recipe](#)

Deglazing

Deglazing the pan after sautéing the vegetables involves adding a small amount of liquid to loosen the browned bits stuck to the bottom, which contributes to the overall flavor.

Combining Ingredients

Once the chicken is cooked, combining it with the vegetables, pasta, and sauce in the slow cooker allows all elements to blend together, creating a harmonious dish.

Thickening Sauce

When the dish is finished cooking, the sauce can be thickened further by cooking uncovered for a short period to reduce excess liquid.

FAQ

Can I use frozen chicken in this recipe?

Yes, you can use frozen chicken, but it may require a longer cooking time to ensure the chicken is fully cooked.

Can I substitute pasta for a gluten-free option?

Absolutely! You can use gluten-free pasta to make this dish gluten-free.

How long can I store leftovers?

Leftovers can be stored in the refrigerator for up to 3-4 days in an airtight container.

Can I make this recipe ahead of time?

Yes, you can prep the ingredients ahead of time and assemble them in the crock pot when you're ready to cook.

What can I serve with chicken spaghetti?

Chicken spaghetti pairs well with a simple side salad or some garlic bread for a complete meal.



www.savorydiscovery.com

Crock Pot Chicken Spaghetti

Conclusion

This Crock Pot Chicken Spaghetti is a delicious and easy meal option that brings the comfort of classic spaghetti with a twist. The slow cooking process melds the flavors beautifully, and it can be a great choice for busy weeknights or entertaining guests. With its creamy texture and hearty ingredients, this dish is sure to become a household favorite.

See also [Cherry Mash Dessert Bars](#)

More recipes suggestions and combination

Chicken Alfredo Pasta

A creamy chicken alfredo pasta that combines tender chicken, fettuccine noodles, and a rich Alfredo sauce for a comforting meal.

Vegetable Stir-Fry

A colorful and nutritious vegetable stir-fry that pairs perfectly with steamed rice or noodles, making it a quick and healthy dinner option.

Loaded Baked Potato Soup

This hearty soup features creamy potatoes loaded with cheddar cheese, crispy bacon, and green onions, perfect for any chilly evening.

Beef and Broccoli

A classic Asian-inspired dish that combines tender beef slices and fresh broccoli in a savory sauce, served over rice for a satisfying meal.

Stuffed Bell Peppers

Delicious bell peppers filled with a mixture of ground meat, rice, and spices, baked until tender for a wholesome dinner choice.



www.savorydiscovery.com

Crock Pot Chicken Spaghetti