



Easy Stovetop Chicken Spaghetti Recipe

The Best Kind of Kitchen Magic

This chicken spaghetti is my go-to dinner. It always saves the day. I love how the whole house smells when it's cooking. Doesn't that smell amazing?

It reminds me of my grandkids. They ask for it every time they visit. I still laugh at that. They call it "Grandma's orange noodles." That name always makes me smile. What is your favorite comfort food from when you were a kid?

A Little Story for You

I first made this dish for a sick neighbor. She had a new baby and was so tired. I wanted to bring her something warm and easy to eat.

Her whole family loved it. Now she makes it for her own family. This matters because food is how we show people we care. A simple meal can be a big hug for someone who needs it.

Let's Get Cooking Together

First, get your pasta boiling. Use any short pasta you have. While that cooks, let's make the sauce. It comes together in one big pot.

Put the soup, Ro*Tel, and powders in the pot. Stir it until it's warm. Then add the Velveeta cubes. Stir a lot so it doesn't stick. *Fun fact: Velveeta was invented in 1918!* It melts so smoothly.

Why This Meal Matters

This recipe is more than just food. It brings everyone to the table. In our busy world, that is a special thing. It matters a lot.

It also teaches us to use what we have. A rotisserie chicken makes it easy. This is a great lesson. Cooking does not have to be hard to be good. Do you have a favorite "cheat" ingredient that makes your life easier?

Making It Your Own

The best part is you can change it. Add some frozen peas for a pop of green. Use a different canned soup if you like. It is very forgiving.

If the sauce gets too thick, add a splash of chicken broth. This makes it just right for you. I love recipes that let you play. What would you add to make this dish your own?

Ingredients:

Ingredient	Amount	Notes
Shredded, cooked chicken	3 to 4 cups	Rotisserie chicken works well
Penne pasta	1 (16-ounce) box	
Ro*Tel Tomatoes	1 (10-ounce) can	Undrained
Cream of mushroom soup	2 (10.5-ounce) cans	
Garlic powder	1 teaspoon	
Onion powder	1 teaspoon	
Velveeta Cheese	1 (16-ounce) block	Cut into cubes
Chicken broth	As needed	Optional, to thin sauce



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Hello, my dear! Come sit with me. This recipe is my go-to on a busy weeknight. It reminds me of cooking for my own children after a long day. The whole pot comes together in one cozy mess. Doesn't that smell amazing?

See also [Easy Chicken Tortellini Alfredo with Homemade Sauce](#)

We will make a creamy, cheesy sauce right on the stovetop. It hugs every piece of pasta and chicken. I love how simple it is. You can even use a rotisserie chicken from the store. That is my favorite little shortcut.

Instructions

Step 1: First, let's cook our pasta. Follow the directions on your penne box. You want it to be just tender. Drain all that hot water away. I always give the colander a little shake. It reminds me of my grandson dancing.

Step 2: Now, for the magic pot. In your big pot, mix the soup, Ro*Tel, and those powders. Stir it all together over medium-low heat. Then, add your Velveeta cubes. (A hard-learned tip: stir a lot and keep the heat low. That cheese can stick to the bottom if you look away!)

Step 3: Once your sauce is smooth, stir in the chicken. I like to shred it with my hands. It feels so homey. Then, add your drained pasta. Gently mix it all up. If it seems too thick, a splash of chicken broth will fix it. Do you prefer your pasta saucy or thick? Share below!

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: 6 servings

Category: Dinner

Three Fun Twists to Try

This recipe is like a good friend. It is happy to change things up. You can make it new every time. Here are a few ideas I love to play with.

Spicy Fiesta: Use the hot kind of Ro*Tel tomatoes. Add a pinch of chili powder too. It gives it a nice little kick. I still laugh at how my husband fans his mouth.

Veggie-Packed: Skip the chicken. Stir in a bag of frozen mixed vegetables instead. Peas and carrots work so well. It makes the whole pot feel brighter and lighter.

Garlic Lover's Dream: Swap the onion powder for more garlic powder. Sauté some fresh, minced garlic in the pot first. Your kitchen will smell like an Italian restaurant. Which one would you try first? Comment below!

See also Sweet Bread Strata

How to Serve Your Masterpiece

This dish is a whole meal in a bowl. But I love to add a little something on the side. A simple green salad with a tangy dressing is perfect. The crispness is a lovely contrast to the creamy pasta.

For a drink, a glass of iced tea with lemon is my favorite. It is so refreshing. If you are feeling fancy, a crisp white wine pairs nicely. It

cuts through the richness of the cheese.

You could also just serve it with some warm, buttery bread. There is nothing better for dipping. Which would you choose tonight?



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Keeping Your Chicken Spaghetti Happy

This recipe makes a big, cozy pot of food. You will likely have some left over. Let it cool completely before you put it in the fridge. It will stay good for about three days.

You can also freeze it for a later meal. I put single portions into small containers. This way, my grandson can heat one up for his lunch. Fun fact: freezing food is like pressing a pause button on time.

I remember my first time making a big batch. I felt so smart and prepared for the week. Batch cooking saves you time and money on busy nights. It means a warm meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Troubles

Is your sauce too thick? This happens to me sometimes. Just add a splash of chicken broth or milk. Stir it in until it looks just right.

Did your cheese stick to the pot? I once got distracted and let it scorch. Always use medium-low heat and stir it often. This keeps the sauce smooth and prevents a burnt taste.

Is the dish a little bland for you? Do not worry. Tasting and adjusting is how you become a great cook. Adding more seasoning makes the flavors pop. This matters because good food should make you smile. **Which of these problems have you run into before?**

Your Chicken Spaghetti Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free pasta and cream of mushroom soup.

See also [Easy Creamy Chicken Stroganoff Recipe](#)

Q: Can I make it ahead? A: Absolutely. Assemble it, keep it in the fridge, and bake it later to heat through.

Q: What if I do not have Velveeta? A: You can use another creamy, meltable cheese instead.

Q: Can I double the recipe? A: You can, but use a very large pot. It makes a lot of food.

Q: Are the Ro*Tel tomatoes spicy? A: They have a little kick. Use plain diced tomatoes for a milder taste. **Which tip will you try first?**

Sharing Your Kitchen Success

I hope this recipe brings warmth to your table. It is a dish made for sharing with people you love. I would be so delighted to see your creation.

If you make it, take a picture. Show me your beautiful, cheesy masterpiece. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **20 minutes**

Rest time:



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Total time: **30 minutes**



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Servings: **6 servings**



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Calories: **620 kcal**

Best Season: Summer

Description

A quick and creamy comfort food classic made entirely on the stovetop,

featuring tender chicken, penne pasta, and a rich, cheesy sauce.

Ingredients

- ▢ 3 to 4 cups shredded, cooked chicken (I use a rotisserie chicken)
- ▢ 1 (16-ounce) box penne pasta
- ▢ 1 (10-ounce) can Ro*Tel Tomatoes
- ▢ 2 (10.5-ounce) cans cream of mushroom soup
- ▢ 1 teaspoon garlic powder
- ▢ 1 teaspoon onion powder
- ▢ 1 (16-ounce) block Velveeta Cheese, cut into cubes
- ▢ chicken broth (optional)

Instructions

1. Cook the pasta according to the package instructions, drain, and set aside.
2. While the pasta cooks, heat the cream of mushroom soup, undrained Ro*Tel, garlic powder, and onion powder in a large pot or enameled dutch oven over medium-low heat.
3. Add the Velveeta and stir frequently until melted. Be cautious as the Velveeta can scorch easily - adjust the heat as necessary.
4. Add the chicken and stir to combine. Add the drained pasta and gently stir to combine.
5. Add chicken broth to thin the sauce if you find it too thick. Serve immediately.

Notes

If nutritional values are provided, they are an estimate and will vary

depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

Keywords:Chicken, Spaghetti, Pasta, Velveeta, Comfort Food