



Ultimate Chicken Spaghetti Recipe For Dinner

The Best Kind of Kitchen Hug

Some meals just feel like a warm hug. This chicken spaghetti is one of them. It is creamy, cheesy, and so comforting. I have made this for my family for years. It never fails to make everyone smile.

The secret is in the mix of cheeses. They melt together into something magical. Doesn't that smell amazing? It fills the whole house with love. This dish matters because it brings people together around the table.

A Little Story From My Kitchen

I once tried to boil the chicken too fast. I was in a hurry. Oh, what a

mistake! The chicken got a bit tough. I learned to be patient and cook it slow. I still laugh at that.

Now I always tell my grandkids, "Slow and steady wins the race." This is true for chicken and for life. Taking your time often gives you the best results. What's a cooking mistake you've learned from?

Let's Get Cooking Together

First, cook your chicken gently in water. Then shred it with two forks. It should look like little ribbons. Cook your spaghetti until it is just tender. We call this 'al dente'. It means the pasta still has a little bite.

Now for the fun part! Mix the Ro-Tel, soups, and all that cheese in a big pot. Stir it over low heat until it is smooth. Then add your chicken and spaghetti. Stir it all up. It is like a creamy, dreamy blanket for the pasta.

The Magic of Melting Cheese

Why does Velveeta melt so smoothly? It is a special kind of cheese. It makes our sauce silky and perfect. The cream cheese adds a little tang. It is a wonderful team.

Fun fact: The creamy melt comes from how the cheese is made. This matters because a smooth sauce makes every bite wonderful. Do you have a favorite cheesy dish? Mine is this one, of course!

Bubbling to Perfection

Pour your mixture into a greased dish. Now sprinkle that sharp cheddar on top. The oven does the final magic. In about 25 minutes, it will be bubbly and golden.



That wait is the hardest part! The smell will make your stomach rumble. This last step matters. It brings all the flavors together in one warm, happy dish. What is your favorite part of this recipe?



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Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	2 pounds	
Spaghetti	1 (16-ounce) package	
Ro*Tel Tomatoes	1 (10-ounce) can	Use with the juice
Cream of mushroom soup	2 (10.5-ounce) cans	Undiluted
Velveeta cheese	1 (16-ounce) package	
Cream cheese	4 ounces	
Garlic powder	1 teaspoon	
Onion powder	1 teaspoon	
Shredded sharp cheddar cheese	1 cup	For topping



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My Cozy Chicken Spaghetti Story

Hello, my dear. Come sit with me in the kitchen. I want to share my recipe for chicken spaghetti. It is the ultimate comfort food. This dish always reminds me of family dinners. The whole house smells so wonderful and cheesy. It makes my heart feel full just thinking about it.

See also [Creamy One Pot Jambalaya Pasta Recipe](#)

Let us begin.

Step 1: First, we cook the chicken. Place it in a pot and cover it with water. Keep the heat medium-low, not a roaring boil. A hard boil makes the chicken tough, you see. Let it cool, then pull it apart with two forks. It should look like little shreds. I still laugh at that time I tried to shred it while too hot. Ouch!

Step 2: Now, let's get our baking dish ready. Please preheat your oven to 350°F. A warm oven is a happy oven. Lightly grease your 13×9-inch dish. This little step stops everything from sticking. It is a simple trick I learned long ago.

Step 3: Next, cook your spaghetti. Follow the time on the box for 'al dente'. That means the pasta still has a tiny bite to it. (My hard-learned tip: mushy pasta gets lost in the bake!). Drain the water and set your noodles aside. Doesn't that smell amazing? Fresh pasta always does.

Step 4: This is the fun part. In a big pot, mix the Ro-Tel, soups, and both cheeses. Stir it over low heat until it's all melty and smooth. Then add your garlic and onion powder. Now toss in your shredded chicken and spaghetti. Stir it all together like a big, happy family. Pour it into

your waiting dish. Top it all with that lovely cheddar cheese. Do you have a favorite cheese for melting? Share below!

Step 5: Finally, pop your dish into the oven. Bake it for 20 to 30 minutes. You will know it is ready when the cheese is bubbly. I love to watch it through the oven window. It is like a little golden sunset in there. Let it cool for a few minutes before serving.

Cook Time: 20-30 minutes

Total Time: About 1 hour

Yield: 8 hearty servings

Category: Dinner, Comfort Food

Three Fun Twists to Try

This recipe is like a good friend. It is happy to change things up. Here are some fun ideas for you to play with. I love getting creative in my kitchen.

Spicy Fiesta: Use the “Hot” kind of Ro-Tel tomatoes. Add a chopped jalapeño too. It gives the dish a wonderful little kick.

Veggie-Packed: Swap the chicken for two cups of mixed vegetables. Try broccoli, bell peppers, and mushrooms. It is so colorful and good for you.

See also [Bacon Cheeseburger Gnocchi Skillet Dinner](#)

Bacon Lover’s Dream: Stir in a whole cup of cooked, crumbled bacon. Everything is better with bacon, don’t you think? It adds a smoky, salty crunch.

Which one would you try first? Comment below!

Serving Your Masterpiece

Now, let's talk about how to serve this lovely dish. A great meal is about more than just the main course. I like to add a little something on the side. It makes the whole plate look so inviting.

For sides, a simple green salad is always perfect. The crisp lettuce is nice with the creamy pasta. Buttery garlic bread is another favorite in my house. For a fresh touch, add some steamed green beans. They are bright and simple.

What should we drink? A cold glass of iced tea with lemon is my go-to. It is so refreshing. For a grown-up treat, a crisp Chardonnay wine pairs beautifully. It cuts through the richness of the cheese. Which would you choose tonight?



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Keeping Your Chicken Spaghetti Cozy

This dish makes wonderful leftovers. Let it cool completely first. Then pop it in the fridge for up to three days. You can also freeze it for a future busy night. Just wrap it tightly. I use foil and then a freezer bag. My first time, I just used a bowl. The pasta got a little dry. Now I know better!

Batch cooking this recipe saves so much time. Making a double batch is easy. You get a ready-made meal for later. This matters because a good meal should help you, not stress you. It means one less thing to worry about on a tough day. To reheat, just warm it in the oven. Add a splash of milk if it looks dry. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Hiccups

Sometimes the sauce can be too thick. If yours is, just stir in a little milk. This will make it nice and creamy again. I remember when my sauce was like paste. My grandson said it was super cheesy glue. We all had a good laugh. Getting the sauce right matters. It makes the whole dish feel comforting and rich.

Another issue is dry chicken. Do not let the water boil hard. A gentle simmer keeps it tender. If the pasta gets mushy, just cook it less next time. Al dente is perfect for baking. Fun fact: Al dente is Italian for to the tooth. It means the pasta should have a little bite. Solving these small problems builds your cooking confidence. You learn what works. Which of these problems have you run into before?

See also [Crazy Crust Pizza](#) [Unique Pan Pizza](#)

Your Chicken Spaghetti Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free pasta and soup. It works just as well.

Q: How far ahead can I make it? A: You can assemble it a day before. Keep it covered in the fridge.

Q: What if I don't have Velveeta? A: You can use more cheddar. The sauce will be a little less smooth.

Q: Can I make a smaller portion? A: Of course. Just cut all the ingredients in half.

Q: Any fun add-in ideas? A: Try mixing in some frozen peas. They add a nice pop of color and sweetness. Which tip will you try first?

From My Kitchen to Yours

I hope this recipe finds its way to your table. I love sharing these kitchen stories with you. Nothing makes me happier than knowing you are cooking. I would be so delighted to see your creation. Have you tried this recipe? Tag us on Pinterest! Seeing your dishes makes my whole day. Thank you for spending this time with me.

Happy cooking!

—Elowen Thorn.

You need to try this!



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Author: Elowen Thorn



Cooking Method: [Stovetop Baking](#)



Cuisine: [American](#)



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Courses: [Dinner](#) [Main](#)



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Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **50 minutes**

Rest time:



Total time: **1 hour 10 minutes**



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Servings: **8 servings**



Calories:**416 kcal**

Best Season: **Summer**

Description

A creamy, cheesy, and comforting family favorite, this Ultimate Chicken

Spaghetti is the perfect easy dinner.

Ingredients

- 2 pounds boneless skinless chicken breasts
- 1 (16-ounce) package spaghetti
- 1 (10-ounce) can Rotel Tomatoes
- 2 (10.5-ounce) cans cream of mushroom soup
- 1 (16-ounce) package Velveeta cheese
- 4 ounces cream cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 cup shredded sharp cheddar cheese

Instructions

1. Place the chicken in a large pot and just cover with water. Cook over medium-low heat until cooked through. Try not to boil the chicken as it can make it tough. Allow to cool enough to handle, then shred using two forks.
2. Preheat the oven to 350°F. Lightly grease a 13×9-inch baking dish with nonstick cooking spray.
3. Cook the pasta to al dente according to the package directions. Drain and set aside.
4. In a large pot, combine the Rotel with the juice, undiluted cream of mushroom soup, Velveeta cheese, and cream cheese. Heat over low heat, stirring constantly, until the cheeses have melted. Add the garlic powder and onion powder. Add the shredded chicken and cooked spaghetti. Mix well. Pour the mixture into the prepared dish and sprinkle with the shredded cheddar cheese.
5. Bake for 20 to 30 minutes or until heated through and the cheese

has melted.

Notes

For a spicier kick, use the 'Hot' variety of Ro*Tel tomatoes. You can also substitute cream of chicken soup for the cream of mushroom if preferred.

Keywords: Chicken, Spaghetti, Casserole, Cheese, Dinner