

Creamy Crockpot Chicken Spaghetti Recipe

Description

Ingredients

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FOR THE CHICKEN AND SAUCE:

- 2 large boneless, skinless chicken breasts (or 1 lb chicken thighs)
- 1 (10.5 oz) can cream of chicken soup
- 1 (10.5 oz) can cream of mushroom soup
- 1 (10 oz) can diced tomatoes and green chilies (e.g., Rotel)
- 1 (8 oz) block cream cheese, softened
- 1 cup chicken broth
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika (optional)
- Salt and pepper to taste

FOR THE PASTA:

- 12 oz spaghetti
- 1 ½ cups shredded cheddar cheese (or your favorite cheese blend)

OPTIONAL TOPPINGS:

- Chopped parsley or cilantro
- Crushed red pepper flakes
- Extra shredded cheese for garnish

Instructions

1. Prepare the chicken and sauce:

- Place the chicken breasts in the bottom of the Crockpot.
- Add cream of chicken soup, cream of mushroom soup, diced tomatoes with green chilies, cream cheese, chicken broth, garlic powder, onion powder, paprika (if using), salt, and pepper.

2. Cook the chicken:

 Cover and cook on low for 6-7 hours or high for 3-4 hours, until the chicken is tender and cooked through.

3. Shred the chicken:

 Remove the chicken and shred it with two forks. Return the shredded chicken to the Crockpot and stir it into the sauce.

4. Cook the spaghetti:

About 30 minutes before serving, cook the spaghetti according to the package instructions.
Drain and set aside.

5. Combine pasta and sauce:

Add the cooked spagnetti to the Crockpot. Stir well to coat the pasta with the creamy sauce.

6. Melt the cheese:

 Sprinkle shredded cheddar cheese over the top. Cover and cook on low for an additional 10-15 minutes, or until the cheese is melted and gooey.

7. Serve and garnish:

o Serve the creamy chicken spaghetti warm, garnished with parsley or cilantro, and enjoy!

Tips:

- For extra flavor, saut© some diced onions and bell peppers, and add them to the Crockpot at the beginning.
- Use whole-grain or gluten-free pasta if desired.
- Leftovers store well in an airtight container in the refrigerator for up to 3 days.

Let me know how it turns out! ð???

Category

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