



Creamy Crockpot Chicken Spaghetti Recipe

Description

Ingredients

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 spaghetti 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:**
 - Serve the creamy chicken spaghetti warm, garnished with parsley or cilantro, and enjoy!

Tips:

- For extra flavor, sauté 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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Author

rauf