

Stovetop Cheesy Chicken Spaghetti

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 1/2-pound thin spaghetti noodles
- 3 cups chopped, cooked chicken
- 1 tablespoon unsalted butter
- 1/2 cup finely minced onion
- 1/4 cup finely minced bell pepper
- 1/4 cup finely minced celery
- 1 medium garlic clove, minced fine
- 1 (10.5 ounce) can original condensed cream of chicken soup (like Campbell's)
- 1 (10 ounce) can diced tomatoes with green chilies (like Rotel), undrained
- 1 cup chicken stock or broth, or more as needed
- 2 cups shredded cheese, divided
- 1/2 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper, or to taste

INSTRUCTIONS

1. Bring a large pot of water to a boil, then generously salt. Break noodles into half or thirds, if desired, and cook according to package directions. Drain and set aside.
2. Meanwhile, melt butter in a large skillet and sauté the onion, bell pepper and celery until softened about 4 minutes; add garlic and cook another minute.
3. To the skillet, add the cream of chicken soup, diced tomatoes and chicken stock; stir in 1 cup of the cheese.

4. Add the chicken, salt, pepper and drained noodles and mix well. Add more broth if mixture is too dry. Taste to adjust seasonings as needed.
5. Cover and cook over medium low until heated through and thickened, about 10 minutes, stirring several times.
6. Remove from heat, top with remaining cheese, cover until cheese is melted.

NOTES

I have used sharp cheddar or Fiesta blend cheese which contains Monterey Jack, cheddar, queso quesadilla, and asadero cheeses when making this dish. Velveeta cheese or a block of cream cheese along with 8 ounces cheddar cheese, cubed, may be substituted, although reserve some for the top. If you are boiling a fresh chicken to make this dish, reserve the broth to boil the pasta, and use in the dish. Use [my ready chicken recipe](#) for the best flavor! Add-ins ideas include one small jar of chopped pimientos, drained, or one small jar of mushrooms, drained and chopped.

Images and Full Post Content including Recipe ©Deep South Dish. Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, please do not copy and paste to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.