

A Sutherland Belle

Spicy Chicken Spaghetti Casserole

INGREDIENTS

- 3 boneless, skinless chicken breasts (or rotisserie chicken)
- 4 cups chicken broth (highly preferred or 4 cups of water)
- 4 cups water
- 1 box (16 ounces) of spaghetti, uncooked and broken into two-inch pieces
- 2 Tablespoons of butter
- 1 small onion diced
- 1 clove garlic, minced
- 1 teaspoon onion powder
- 1 teaspoon Lowry's Seasoned Salt
- 1/2 teaspoon red pepper flakes (optional)
- 2 cans (10.75 oz.) cream of chicken (or cream of mushroom) soup
- 1 can (10 oz.) Rotel diced tomatoes with green chilis
- 1 (8 oz.) packet of cream cheese, softened and brought to room temperature
- Salt and pepper, to taste
- 1 1/2 cups extra sharp cheddar cheese, shredded and divided
- 1 1/2 cups Habanero cheese or Pepper Jack cheese, shredded and divided
- 2 cups reserved chicken broth from the pot
- Salt and pepper, to taste

INSTRUCTIONS

- Preheat oven to 350 degrees F. Spray a 9×13 baking dish with nonstick cooking spray.
- Bring a large pot of broth and water to a boil. If just using water, use 8 cups. Reduce the heat to medium-low and simmer for 25 minutes. Try not to let the chicken boil because it will get too tough.
- Remove the chicken and let cool. Shred it into bite-sized pieces.
- Cook the spaghetti in the same chicken cooking broth until al dente. Do not overcook. Remove 2 cups of the liquid and set aside.
- Heat butter in a large skillet and add onion. Saute for 3-4 minutes to soften. Add garlic salt, Lowry's, and red pepper flakes if using, and combine well. Next stir in cream of chicken soup, 1 cup of each cheese, Rotel, cream cheese, and sprinkle with pepper.
- In your baking dish combine the skillet mixture with spaghetti and chicken, stirring well. Stir in 1 cup of the reserved chicken cooking broth, adding an additional cup if needed. You do not want it to be too dry.
- Bake uncovered for 30 minutes. At this time, add the remaining cheese and bake for an additional 10-15 minutes. If the cheese on top starts to get too cooked, cover it with foil.

