

Baked Chicken Spaghetti

HolisticQ Signature Recipe

This is Comfort Food at the extreme! Cheesy and just enough spice from the Ro-Tel tomatoes and green chilis to make this dish a huge hit with the entire family.

Ingredients:

16oz spaghetti cooked to package directions, drained
2 to 3 pounds cooked cubed chicken breast
1 stick butter (1/2 cup)
1 bell pepper chopped
1 onion chopped
16oz cream cheese (2 packages)
1 can Ro-Tel diced tomatoes and green chilis (10oz)

This recipe is also perfect for using the leftover turkey from Thanksgiving Dinner!

- Cook Spaghetti according to package directions and set aside.
- Cook 2-3 pounds chicken breast and cube into bite sized pieces. Set aside.
- In a large skillet, over medium heat, melt the butter and sauté the chopped bell pepper and onion until tender.
- Add the cream cheese and Ro-Tel tomatoes to the skillet and stir until cheese is melted and mixture is combined.
- In a large mixing bowl, combine chicken, spaghetti noodles, and sauce together and pour into greased 13x9 baking dish.
- Bake for 30 minutes at 350° and enjoy!