



Kitchen Cheat Sheet: Crockpot Chicken Spaghetti Recipe

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Tips and Extras

- I always break the spaghetti noodles up into 3 pieces as I'm adding it to the boiling water. It's just traditional but it does make it easier to eat.
- Cook the spaghetti earlier in the week so you only have to add it to the crock pot when you get home and dinner is ready to go by the time you've changed your clothes and had a glass of wine... or tea...
- Add 2 cans of cream of chicken soup for an extra creamy version
- You can substitute cream of celery or cream of mushroom soup for the cream of chicken if you prefer.
- Boneless skinless chicken thighs work great in this!
- If you don't like the flavor of green pepper use red bell pepper or just leave it out.
- Feel free to add an extra can of Rotel if you like a little extra kick.
- For extra creaminess use up to 8 ounces of extra cream cheese in this easy slow cooker recipe.

Storage

Remove leftovers from the crock. Let the crockpot chicken spaghetti come to room temperature and then store it in an airtight container in the refrigerator for up to 4 days. Or, place leftovers in an airtight container or zipper freezer bag. Freeze for up to 3 months.

Faqs

Can I just cook the pasta in the crockpot?

For this recipe you'll want to cook the pasta separately and then add it in at the end. It doesn't take that much time to cook - and you can actually cook it a day ahead of time and keep it in the refrigerator until you need it.

How long does chicken take in the slow cooker?

The chicken cooks in 5 to 6 hours minimum on low.

How do I keep chicken from drying out in the crockpot?

Dry chicken is the worst! The trick is to always cook chicken on low - and with this recipe there's a lot of fat and sauce so it doesn't dry out. You can also use chicken thighs.

Variations

- Try adding a can or two of green chiles if you like them.
- Boneless skinless chicken thighs work great in this!
- If you don't like the flavor of green pepper use red bell pepper or just leave it out.
- You can substitute cream of celery or cream of mushroom soup for the cream of chicken if you prefer.
- Try cooked ground beef instead of the chicken.

Substitutions

- Chicken breasts » Canned chicken, frozen chicken, or leftover cooked chicken
- Heavy cream » Evaporated milk, powdered milk, or even a splash of coffee creamer (desperate times...)
- Cream of chicken soup » Any cream-of-whatever soup you've got
- Rotel » Canned diced tomatoes + a shake of taco seasoning or hot sauce
- Onions & peppers » Dried minced onion, onion powder, frozen stir-fry mix, or skip it altogether
- Cheese » Any shredded cheese, sliced cheese, Velveeta cubes, or... let's be real... a rogue string cheese
- Spaghetti » Literally any pasta shape—bows, shells, elbows, that weird half-box of lasagna noodles you forgot about

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