



Kitchen Cheat Sheet: Crack Chicken Spaghetti

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Tips and Time Savers

- Most good pasta recipes will tell you that noodles taste best when boiled in a very large pot, filled with plenty of well-salted water.
- You can easily shred cooked chicken breasts on low speed in the bowl of a stand mixer. Just use the paddle attachment—not the whisk.
- Stir your saucepan mixture frequently (especially while the cheese melts) so that nothing sticks to the bottom or burns.
- Use full-fat sour cream. The reduced-fat stuff is too watery, and crack chicken spaghetti tastes best when creamy and thick.
- This recipe fits best in a 9x13-inch baking dish. Coat it with non-stick spray for best results.

Storage

Leftover crack chicken spaghetti keeps well in the fridge for two or three days. Simply pop it in an airtight container and enjoy for lunch or dinner tomorrow!

Reheat your leftovers in a microwave-safe bowl. You can add a splash of milk or even a tiny bit of cold water to loosen up the cheese and make it into a smooth sauce again.

For best results, I don't recommend freezing leftovers. Crack chicken pasta is really dairy-forward, and the creamier sauce doesn't thaw super well.

Variations

- Instead of cooking the chicken yourself, buy a warm rotisserie chicken from the store to shave off a bit of prep time.
- Or, stir in leftover chicken—a great way to clean out your fridge!
- Sometimes you can find a pack of pre-cooked shredded chicken in the grocery store—that'll do the trick in this recipe.
- The flavors of this cheesy meal go very well with ground turkey, too.
- Use rice instead of noodles if you need a gluten-free option.
- For best results, opt for a thinner pasta noodle. You can choose from spaghetti, capellini, or angel hair.
- Feel free to fry up your own bacon, or buy pre-cooked, microwave bacon. Packaged bacon bits work too, but aren't as savory.
- Choose the hot Rotel tomatoes if you like extra spice! Or, add a few dashes of your favorite hot sauce.
- Can't find Monterey Jack? Pepper Jack, Colby Jack, or sharp Cheddar cheese work great, too.

FAQs

Can I make crack chicken spaghetti ahead of time?

Yes—and it behaves beautifully. Assemble the casserole, cover it tightly, and refrigerate for up to 24 hours. When you're ready to bake, let it sit on the counter for about 20 minutes, then bake as directed.

Can I use rotisserie or leftover chicken?

Absolutely. This recipe loves leftover chicken. Rotisserie, baked, grilled—if it's already cooked and chopped, you're doing it right.

Can I substitute cream cheese for Velveeta?

You can, but the texture will change. Velveeta melts smooth and forgiving; cream cheese makes the sauce thicker and a little tangier. If you swap, add a splash of milk or broth to keep things creamy instead of stiff.

Does crack chicken spaghetti freeze well?

Not really. This one is very dairy-forward, and the sauce can separate after freezing. It's best enjoyed fresh or from the fridge within a few days.

Can I make this without bacon?

You can, but it will lose some of its swagger. If bacon's off the table, add a little extra ranch seasoning or cheese to keep the flavor bold.

What pasta works best for this recipe?

Thin spaghetti is ideal—it cooks evenly and mixes well with the sauce. Spaghettini or angel hair also work. Thicker noodles tend to feel clunky here.

How do I reheat leftovers without drying them out?

Microwave gently and add a splash of milk or water before reheating. Stir halfway through and stop once it's hot—this casserole doesn't like being bullied.

Nice to Have

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