

# Cheesy One Pot Mexican Chicken Spaghetti

Delicious One Pot Pasta Recipe with Mexican Flavor! Creamy, Mexican Chicken Spaghetti Recipe with a Kick is on the Table in 30 Minutes!



Prep Time  
15 mins

Cook Time  
15 mins

Total Time  
30 mins

Course: Main Course    Cuisine: American, Italian    Servings: 6    Calories: 532kcal

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## Ingredients

- 1 lb boneless skinless chicken breasts
- 2 Tbsp olive oil
- 1/4 c. diced yellow onion
- 3 cloves garlic
- 1/4 c. all-purpose flour
- 2 c. 2% milk
- 2 c. chicken broth
- 1/2 tsp seasoned salt
- 1/4 tsp black pepper
- 1 10 oz can mild Rotel
- 4 oz reduced fat cream cheese
- 8 oz DaVinci angel hair pasta
- 1 c. shredded Mexican cheese
- 1 to mato diced and seeded, optional

## Instructions

1. Remove any fat from chicken and cut into 1" cubes.
2. Place olive oil, chicken pieces and onion in a large skillet over medium heat. Cook, stirring occasionally until the chicken pieces are cooked through. During last minute of cooking add minced garlic. Cook until fragrant, about a minute. Remove chicken from skillet and set aside.
3. Pour 1 c. of milk into skillet, over low heat. Slowly whisk in flour until smooth. Add the rest of the milk and chicken broth whisking as you add the liquid to keep it smooth.
4. Whisk in seasoned salt and pepper and allow to thicken over medium low heat, whisking frequently to keep the sauce smooth.
5. Stir in Rotel and uncooked spaghetti noodles, turn up heat to high and bring the mixture to a boil. Reduce heat to medium-low and cover. Cook for 8-10 minutes, stirring occasionally or until pasta is cooked to al dente.
6. Cut cream cheese into bite size pieces. Stir into pasta along with Mexican cheese. Add chicken and heat through.
7. Garnish with tomato and serve.

## Nutrition

Calories: 532kcal | Carbohydrates: 43g | Protein: 35g | Fat: 23g | Saturated Fat: 10g | Cholesterol: 102mg | Sodium: 973mg | Potassium: 648mg | Fiber: 1g | Sugar: 7g | Vitamin A: 9.3% | Vitamin C: 9.4% | Calcium: 40.4% | Iron: 9.2%