



## Mexican Chicken Spaghetti.

Seriously sent from heaven!!

### Ingredients

1 lb boneless, skinless chicken breasts  
1 lb velveeta cheese, regular or mexican  
1 can(s) rotel tomatoes, regular or hot  
1 lb spaghetti pasta  
1 stick butter  
1 can(s) cream of chicken soup, undiluted  
1 can(s) cream of mushroom soup, undiluted  
1 medium onion, chopped  
1 bell pepper, red or green, chopped  
salt and pepper to taste

- 1 Boil chicken breasts in a large pot adding 1/2 teaspoon of salt and 1/2 teaspoon of black pepper to water.
- 2 Remove chicken when completely done, about 10 to 12 minutes.
- 3 Boil spaghetti pasta in remaining broth according to package directions. Drain pasta after done and discard water. Set aside the pasta...Do not rinse.
- 4 Melt the butter in that same (empty) pot and saute the onion and bell pepper.
- 5 Add tomatoes, soup, cooked chicken (cut into bite-size pieces) and spaghetti to the sauteed onion mixture, one at a time, and gently mix together.
- 6 Add cheese and stir together, mixing well. Add salt and pepper to taste.
- 7 Heat until cheese is melted thoroughly, stirring occasionally to keep from scorching.
- 8 SERVING SUGGESTIONS: Garnish with freshly grated Parmesan cheese and serve with a salad and hot garlic bread.

[Larry Kenneth Griggs](#) shared [Sherry Williams's photo](#).