



Chicken Spaghetti

Ingredients

- 1 (12-ounce) package angel hair pasta
- 2 cups cooked chicken breast, chopped
- 1 (10.75-ounce) can condensed cream of chicken soup
- 1 (10-ounce) can diced tomatoes with green chiles
- $\frac{3}{4}$ (8-ounce) block processed cheese (like Velveeta), cubed
- $\frac{1}{2}$ (4-ounce) jar sliced mushrooms, drained
- Salt and pepper, to taste

Instructions

1. Cook the pasta:

Bring a large pot of salted water to a boil. Add angel hair pasta and cook until al dente, about 4–5 minutes. Drain and return to the pot.

2. Combine the ingredients:

To the same pot, add chopped chicken, cream of chicken soup, diced tomatoes with chiles, cubed cheese, mushrooms, and season with salt and pepper.

3. Heat through:

Cook over low heat, stirring often, until the cheese is fully melted and the mixture is hot and creamy—about 5 minutes.

4. Serve and enjoy!

Ladle into bowls or plates and garnish with a sprinkle of fresh parsley or shredded cheese, if desired.