

Chicken Spaghetti with Easy Homemade Cream Of Chicken Soup

<https://youtu.be/969UjnMMgTs>

The Best Chicken Spaghetti Ingredients:

- 1/2 Box Spaghetti cooked and drained according to package directions
- 1-2 boneless Chicken Breast Cut into Cubes
- 1/2 Cup Milk
- 1/2 Onion Chopped
- 1/2 Cup Red Bell Peppers Chopped
- 3 Tablespoons Mayonnaise
- 1 1/2 Teaspoons Steak Seasoning (or seasoning of your choice)
- 1/2 Teaspoon dried Basil
- 2 tablespoons cooking oil
- 1 Cup Cheddar Cheese
- 1 Cup 6 Cheese Italian Blend of your choice

Homemade Cream Of Chicken Soup

- 2 Tablespoons Butter Unsalted
- 3 Tablespoons All Purpose Flour
- 1/2 Cup Chicken Broth
- 1/2 Cup Milk
- 1/4 Teaspoon Salt (optional)



Instructions:

Prepare the Cream of Chicken Soup First

In a medium saucepan, melt butter. Add the flour and cook, stirring constantly for 2-3 minutes.

Next add the chicken broth, stir to combine and then add the milk. Season with salt and pepper to taste. Continue to cook until soup starts to thicken then remove from heat and let sit. Soup will continue to thicken as it sits. If soup becomes too thick add milk 1 teaspoon at a time until desired consistency is obtained.

Cook Spaghetti according to package directions.

Chop chicken breast into 1 inch pieces, heat oil in a large skillet and cook chicken until no longer pink.

Drain. In a large mixing bowl combine chicken, soup, milk, onion, 1/2 cup cheddar cheese, 1/2 cup italian blend cheese, mayo, basil, red bell pepper, and steak seasoning. Mix until well combined. Add spaghetti and combine. Pour mixture into a lightly oil casserole dish. Cover and bake at 350 degrees fahrenheit for 20 minutes. Remove cover and remaining cheese and continue to bake until cheese melts and becomes slightly brown on top. ENJOY!