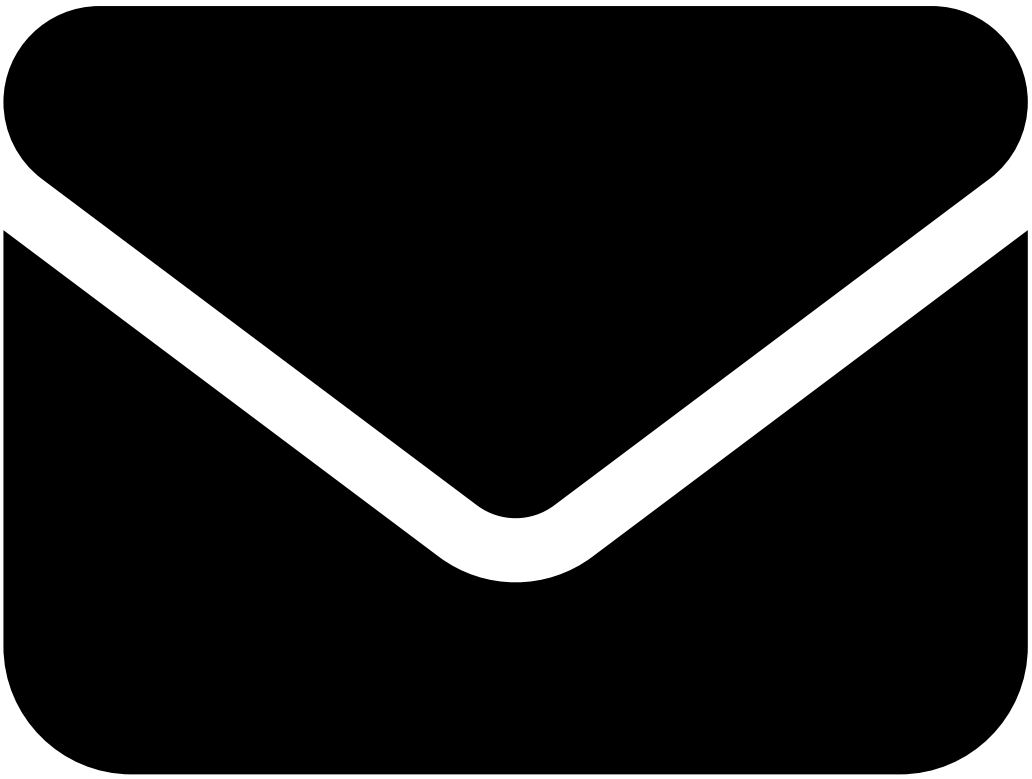
Cheesy Baked Chicken Spaghetti

Cheesy Baked Chicken Spaghetti

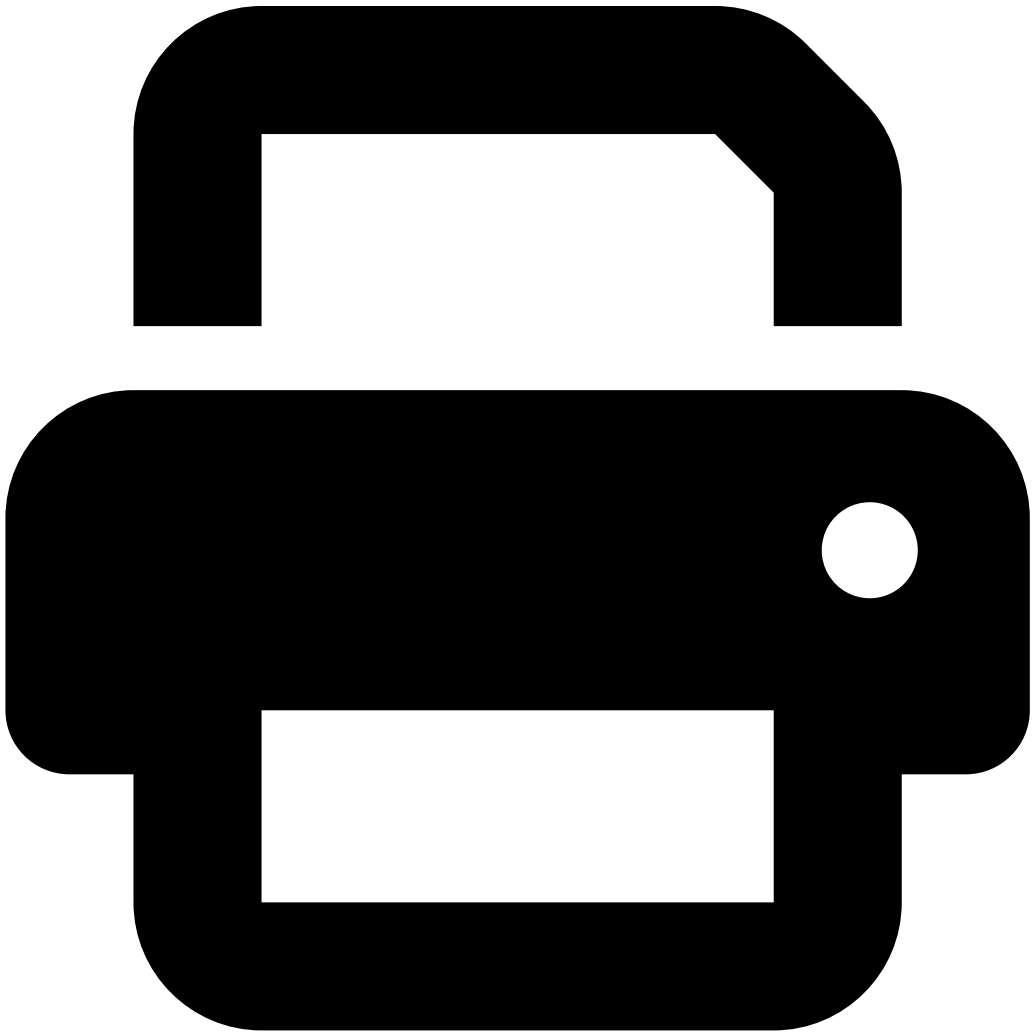
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This cheesy Baked Chicken Spaghetti is the ultimate comfort food. Tender chicken breast, crispy bacon, and spinach in a creamy, cheese sauce will have your family wanting seconds.
We had this for dinner than and had the leftovers for lunch during the week. It is equally delicious reheated. This recipe makes a lot of food, it is great for potlucks or when you want to feed a crowd or you can freeze it for ready meals.

All you need is a prep plan and a casserole dish to make this delicious meal your family and friends will love.

3 Ways to Customize This Cheesy baked Chicken Spaghetti recipe

It’s easy to customize this Cheesy Baked Chicken Spaghetti recipe. For instance if you don’t like bacon you can leave it out.

Or if you really love the smoky goodness of bacon add more. And if you don’t like spinach, no worries leave it out.

Although I like using spaghetti in this recipe, you don’t have to, you can use whatever shape you like. I do recommend whenever using pasta in a baked dish under cook it a bit, because your going to cook it twice.

Cheesy Baked Chicken Spaghetti



Spaghetti is tossed with tender chicken, crispy bacon, spinach, and a creamy three-cheese sauce, then baked until golden and bubbly for a comforting family favorite.

- 1 lb spaghetti
- 2 cubed skinless boneless chicken breast
- 4 slices diced bacon
- 1 cup each grated parmesan (cheddar and mozzarella)
- 1 cup heavy cream
- 1 cup reserved pasta water
- 1 cup chicken broth
- 2 cups chopped spinach
- 1 tbsp each butter and olive oil
- 2 tbsp chopped garlic
- ½ cup chopped yellow onion
- Salt and Pepper to taste

1. Cook Spaghetti according to package under cooking by 3 minutes and reserving 1 cup of the water before draining

2. Preheat oven to 375°

3. Meanwhile in a large saute pan bring the butter and oil to medium heat add the diced bacon cook until almost crispy
4. Salt and pepper the chicken add to the saute pan, cook until golden brown
5. Deglaze the pan with the chicken broth scraping up the brown bits at the bottom of the pan
6. Add the heavy cream, pasta water simmer until slightly thicken about 10 minutes
7. Add the spinach and cheeses simmer until melted about 5 minutes
8. Toss the spaghetti with the cheese sauce Add parsley
9. Transfer the spaghetti into an oven proof casserole dish
10. Bake in a preheated oven 45 minutes
11. Sprinkle with additional parsley and parmesan