Chicken King Ranch Mac and Cheese

Description

This recipe is from the January 2012 Southern Living magazine. I made a note to try this back in January, and I am kicking myself for waiting so long. This was SO DANG GOOD! I mean really, really, really good. I want to eat this every day! This makes enough for about 6 people. We ate it for dinner and I ate leftovers for lunch. It was just as good reheated. I could eat this every week. I can't stop thinking about it! Make this ASAP; I promise you will love it!

Summary

Yield: 6
Prep Time: 45 minutes
Category: Poultry
Cuisine: American
Tags: Football Easy

Ingredients

- 8 oz cork screw pasta
- 1 tbsp dried minced onion flakes
- 10 oz rotel tomatoes undrained
- 8 oz Velvetta Cheese
- 3 cup Cooked Chicken
- 1 can cream of chicken soup
- 1/2 cup sour cream
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1 1/2 cup grated cheddar cheese

Instructions

Chicken King Ranch Mac and Cheese

Preheat oven to 350°.

Prepare pasta according to package directions. Drain, set aside.

In a large Dutch oven over medium-high heat, combine dried minced onion flakes, Rotel tomatoes, and Velveeta.

Stir constantly for 2 minutes, or until cheese is melted.

Stir in chicken, cream of chicken soup, sour cream, chili powder and cumin.

Add cooked pasta and stir to combine.

Spoon mixture into a lightly greased 10-in iron skillet or 9x13-inch pan.

Top with shredded cheddar cheese.

Bake for 25-30 minutes or until bubbly.