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

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.

Chicken King Ranch Mac and Cheese

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.