



Crockpot Chicken Alfredo Casserole

(stretched version)

 6 - 8 servings

 Slow Cooker: 1 ½ to 2 ½ hours
Stove Top: 30 minutes

 Total Cost: \$6.91

INGREDIENTS

Leftover Chicken Alfredo (free)

16 oz dry spaghetti noodles (\$1.24)

12.5 oz can chicken, drained (\$2.64)

10.5 oz can cream of chicken (\$.74)

1 cup of milk (\$.32)

1 ½ cups of shredded cheese (\$1.97)

Seasonings as needed (garlic, Italian)

TIPS & NOTES

- Great way to use leftover chicken Alfredo and stretch it into a family meal.
- Add milk or Alfredo sauce as needed for desired creaminess.
- Taste before adding any salt.
- Use leftover chicken or Rotisserie chicken in place of canned chicken.
- Add vegetables such as broccoli, spinach, mushrooms, or zucchini for extra flavor and nutrition.

DIRECTIONS

For Slow Cooker:

1. Cook and drain spaghetti noodles.
2. Spray with cooking spray inside of crockpot
3. Add noodles, leftover chicken alfredo, soup, and milk to the crockpot.
4. Stir until combined.
5. Cook on low for 1 ½ to 2 ½ hours until heated through and creamy.

For Stove Top:

1. Prepare the noodles according to package instructions. Drain well.
2. Combine chicken Alfredo, soup, and ½ cup milk in large pot over medium heat.
3. Stir in canned chicken and cooked spaghetti.
4. Add Cheese and stir until melted and creamy.
5. Season to taste with garlic powder, Italian seasoning, and pepper if desired.
6. Cover and let it heat on low for 10 to 15 minutes, until hot and creamy.

Diets:

Family Comfort Food, High-Protein, Budget Friendly, Leftover Makeover