

Queso Chicken Pasta by Lynn's Recipes



Lynn demonstrates a quick and easy dinner casserole, Queso Chicken Pasta. This casserole is delicious and comes together quickly. Add a green salad for a side. From evilshenanigans.com and Pinterest.

Serves 4-6

Ingredients:

- 8 ounces penne pasta, (I used whole wheat)
- 2 teaspoons vegetable oil, (I used Olive Oil)
- 1 cup diced onion
- 2 cloves garlic, minced
- 1 jalapeno pepper, minced
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon coriander
- 1 Tablespoon flour
- 1-1/3 cup milk
- 1 teaspoon salt
- 3 Tablespoons cream cheese, (I used reduced fat)
- 6 ounces Colby-Jack cheese, divided
- $\frac{1}{2}$ cup drained Rotel tomatoes
- 2 cups cooked, shredded chicken

Heat oven to 350°. Spray a medium casserole dish with cooking spray and set aside.

Cook pasta according to the package directions, but reduce cooking time by 2 minutes.

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In a medium pot heat the oil over medium heat. Once it begins to simmer, add the onion, garlic and pepper. Cook until they begin to soften, about 3 minutes. Add the cumin, coriander and salt and cook for an additional 2 minutes, or until the spices become fragrant.

Add the flour and cook for 3 minutes, stirring constantly, until all the flour is moist and the raw taste is cooked out. Gradually whisk in the milk and stir until smooth. Bring the mixture to a simmer and allow to thicken.

Turn off the heat and add the cream cheese and 4 ounces of the shredded cheese and whisk until melted. Stir in the Rotel tomatoes.

Pour the pasta into the prepared casserole dish, stir in the shredded chicken and sauce. Top with the remaining shredded cheese.

Bake 20-30 minutes, or until the pasta is bubbly and the cheese has melted. Let stand 5 minutes before serving.

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