



The Pioneer Woman

by **Ree | The Pioneer Woman**
Casseroles, Main Courses

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<https://thepioneerwoman.com/cooking/creamy-chicken-spaghetti-casserole/>

Creamy Chicken Spaghetti Casserole

Prep: 45 Minutes

Level: Easy

Cook: 30 Minutes

Serves: 8

Ingredients

- 1 whole Cut Up Fryer Chicken
- 1 stick 1/2 Cup Butter
- 16 ounces, weight White Mushrooms, Sliced
- 1/4 cup Dry White Wine
- Kosher Salt And Pepper
- 1/4 cup Flour
- 2 cups Chicken Broth (reserved From Chicken Or Canned)
- 1-1/2 cup Whole Milk
- 1/4 cup (additional) Dry White Wine
- 1 cup Freshly Grated Parmesan Cheese
- 1 cup Whole Black Olives, Chopped
- 1 teaspoon Kosher Salt, Or To Taste
- Freshly Ground Black Pepper
- Extra Cheese, For Sprinkling
- 1 pound Thin Spaghetti

Preparation

Place chicken in a pot of water and boil on medium-low heat for 30 to 40 minutes. Remove chicken from pot and allow to cool slightly. Keep broth in pot.

Melt 2 tablespoons butter in a large skillet. Throw in mushrooms, add 1/4 cup white wine, and sprinkle with salt and pepper. Cook over medium heat for 8 to 10 minutes, or until liquid has totally evaporated. Remove mushrooms from skillet. Set aside.

Bring broth to a boil. Break spaghetti into thirds (shorter pieces). Add spaghetti pieces to boiling broth and cook. Drain when al dente. Remove meat from bones and shred until you have 2-plus cups of shredded chicken.

Return large skillet to medium-low heat. Add 6 tablespoons butter. Sprinkle flour over butter, whisking to combine. Cook for 1 or 2 minutes. Pour in 2 cups broth and whisk to combine. Pour in milk, additional 1/4 cup wine, salt and pepper to taste, then cook and bubble until thick. Turn off heat, add Parmesan cheese, and stir.

Add mushrooms, chicken, and chopped olives. Stir to combine and check seasonings. Add cooked spaghetti and stir.

Turn into a 9 x 13 casserole pan. Bake at 350 degrees or until golden brown and bubbly. Serve with salad and warm, crusty bread.