

Cheetos® Mac 'n Cheese Flamin' Hot® Tuscan Chicken Skillet

Ingredients

- 1 pkg (5.8 oz) CHEETOS® Mac 'n Cheese FLAMIN' HOT®
- 1 tbsp Olive oil
- 1/2 cup Diced red onion
- 2 Cloves garlic, minced
- 2 cups Chopped cooked chicken
- 1/4 cup Diced sun-dried tomatoes
- 2 cups Packed spinach
- 2 tsp Dried Italian seasoning
- 2 tbsp Chopped fresh basil leaves, divided
- 2 tbsp Chopped fresh parsley, divided
- 1 cup Shredded Italian cheese blend
- 1/2 cup Seasoned breadcrumbs

How to make it

1. Preheat oven to 400°F.
2. Prepare Cheetos® Mac 'n Cheese Flamin' Hot® according to package directions.
3. Meanwhile, in large ovenproof skillet set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until tender. Add chicken and sun-dried tomatoes; cook, stirring occasionally, for 3 to 5 minutes or until heated through. Stir in spinach, Italian seasoning, half the basil and half the parsley.
4. Stir Cheetos® Mac 'n Cheese Flamin' Hot® into chicken mixture until combined. Top with cheese and breadcrumbs.
5. Bake for 8 to 10 minutes or until top is golden and cheese has melted.



PREP
TIME
15 minutes



COOK
TIME
25 minutes



TOTAL
TIME
40 min



SERVING
4 to 6

Made with

6. Garnish with remaining basil and remaining parsley before serving.