

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	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	4-6

Made with



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