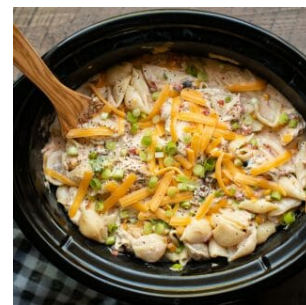


Slow Cooker Southwestern Cheesy Chicken Pasta

Chicken, veggies and pasta in a southwestern style sauce.

Prep Time	Cook Time	Total Time
10 mins	8 hrs	8 hrs 10 mins



4.91 from 11 votes

Course: Main Course Cuisine: American

Keyword: southwestern pasta Servings: 8 Calories: 628kcal

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Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 20 oz. Ro-tel (2 cans)
- 11 oz. can Mexicorn (or a can of southwestern corn mix), drained
- 3.8 oz. can olives, drained
- 1 tsp. chili powder
- 1/2 tsp. oregano
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. cumin
- 2 lbs. boneless skin-less chicken breasts
- 2 cups shredded sharp cheddar cheese
- 16 oz. sour cream
- 1 lb. medium-sized shell pasta, cooked according to package directions, drained

For Serving

- Additional shredded cheese
- Sliced green onions

Instructions

1. Add the Rotel, Mexicorn, olives, chili powder, oregano, salt, pepper and cumin to a 6-quart slow cooker, stir. Add the chicken into this mixture.
2. Cover and cook on LOW for 8 hours.
3. Shred the chicken with 2 forks right in the slow cooker.
4. Stir in the cheese and sour cream, then stir in the cooked and drained pasta.
5. Serve each serving with a sprinkle of more cheese, and then a sprinkle of green onion.
6. Enjoy!

Notes

How can I make this less spicy?

- Use Mild Rotel if you can find it.
- If you can't find mild Rotel, use 2 small jars of mild salsa.

Nutrition

Calories: 628kcal | Carbohydrates: 55g | Protein: 41g | Fat: 26g | Saturated Fat: 13g | Cholesterol: 131mg | Sodium: 808mg | Potassium: 877mg | Fiber: 4g | Sugar: 6g | Vitamin A: 1020IU | Vitamin C: 11.6mg | Calcium: 323mg | Iron: 2.7mg

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