

# 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



PREP  
TIME  
15 min



COOK  
TIME  
25 min



SERVES  
4-6

## PRODUCT



## HOW TO MAKE

### DIRECTIONS

Preheat oven to 400°F.

Prepare CHEETOS® Mac 'n Cheese FLAMIN' HOT® according to package directions.

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.

Stir CHEETOS® Mac 'n Cheese FLAMIN' HOT® into chicken mixture until combined. Top with cheese and breadcrumbs.

Bake for 8 to 10 minutes or until top is golden and cheese has melted.

Garnish with remaining basil and remaining parsley before serving.