



PREP  
TIME

15<sub>min</sub>



COOK  
TIME

25<sub>min</sub>



SERVES

4-6

## PRODUCT



# 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

### 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.