

Chicken Spaghetti

One of your favorites at lunchtime at Our Daily Bread is the Chicken Spaghetti. We combine Rotel Chilies onion, green peppers, cheese, tomatoes and mushroom sauce and bake it with Spaghetti to make a interesting twist to an old favorite.

1 Chicken – Cooked & deboned or (Cook 6 Breasts)
(Save the Broth)
Cook two 8 ounce packages of Spaghetti

Saute ½ cup green pepper chopped and ½ cup onion chopped in ¼ cup butter and combine with the chicken and cooked spaghetti and the following ingredients:

1-1/2 cups of saved Chicken Broth
1 can Cream of Celery Soup
2 cans Cream of Chicken Soup
1 can Rotel Chilies & Tomatoes
6 ounces of light Velveeta Cheese (cut up in chunks)
Salt & Pepper to taste.

Pour into two 9x13 baking dishes and Top with grated cheddar and mozzarella cheese if you desire.

This recipe makes a large 9x13 pan and usually an 8x8 pan as well. It freezes well for a quick mealtime or a gift for a friend.

Bake at 350 degrees for 30-45 minutes until hot and bubbly. Let stand for 5 minutes before serving.