

## **CHICKEN SPAGHETTI**

### **Ingredients:**

1 4½ lb. whole chicken or cut-up fryer or see below or 6 cups chicken (\*)  
2 Tablespoons butter  
1 cup chopped celery  
½ cup chopped onions  
1 12oz. package spaghetti  
1 10.5 oz. can cream of mushroom soup  
1 10.5 oz. can cream of chicken soup  
1 lb. of Velveeta Cheese  
½ tsp. pepper

### **Directions:**

Place chicken in large pot such as a Dutch oven; cover completely with water; bring to boil, then reduce heat to medium and continue to simmer for 30 -45 minutes until chicken is cooked through. Remove chicken from pan, debone and cut into small pieces and set aside.

**\* Save all of chicken broth see steps below**

(\* 6 cups cubed cooked chicken and 48 oz. 6 cups of prepared chicken broth may be substituted for chicken boil above)

In another pan, sauté celery and onions in butter until tender.

Cook spaghetti in saved or purchased chicken broth according to package directions.

**\*\*Retain 48 oz. or 6 cups of chicken broth to add to casserole.**

**\*\* If you are making the two 9X9 casseroles place three cups of cubed chicken & half of the cooked spaghetti in each 9x9 pan. Make the sauce as directed in next step and pour half of the cooked sauce in each pan and mix thoroughly.**

Combine cooked chicken, cooked spaghetti, cream of chicken soup, cream of mushroom soup and celery and onions in the Dutch oven add the 48 oz or 6 cups of retained chicken broth and pepper.

Cook mixture over low heat stirring in thin slices or shredded Velveeta cheese until cheese is melted.

Pour all ingredients into (1) – 10x12x2.5 foil pan.

Wrap each pan with heavy foil and bake for 30 minutes at 350 degrees.

Let casserole cool for 15-20 minutes in refrigerator; than freeze.

Please label.