

CHICKEN SPAGHETTI
(1 large pan or 2 small pans)

INGREDIENTS:

1 4-1/2 lb. whole chicken or cut-up fryer or see below or 6 cups of chicken (*)
2 T butter
1 cup chopped celery
½ cup chopped onions
1 12 oz. package spaghetti
1 1.5 oz. can Cream of Chicken Soup
1 1.5 oz. can Cream of Mushroom Soup
½ tsp. pepper
1 lb. of Velveeta Cheese

Preheat oven to 350 degrees

DIRECTIONS:

Place chicken in large pot such as a Dutch oven; cover completely with water; bring to a boil, then reduce heat to medium and continue to simmer 35-40 minutes until chicken is cooked through. Remove chicken from pan, debone and cut into small pieces and set aside.

***Save all chicken broth (see steps below).**

(*6 cups cubed cooked chicken and 6 cups (48 oz.) of 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 2 small casseroles, place 3 cups of cubed chicken and half of the cooked spaghetti in each small pan. Make the sauce as directed in next step and pour half of the cooked sauce in each small pan and mix thoroughly.**

Combine cooked chicken, cooked spaghetti, cream of chicken soup, cream of mushroom soup, 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 melted.

Pour all ingredients into provided large foil pan or two small foil pans.

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

Let casserole cool for 15-20 minutes in refrigerator; then freeze. Label with casserole name.