

Chicken Spaghetti

Ingredients

- 1 chicken
- 1 pkg thin spaghetti
- 2 cans cream of mushroom soup
- 1 can Rotel Diced tomatoes
- 1 can tomato sauce (8 oz)
- 1/2 cup picante sauce
- 1 medium onion, chopped
- 1 Bell Pepper, chopped
- 1/2 lb Velveeta cheese
- 1 pkg Shredded cheddar cheese, 8 oz

Summary

Yield: 10

Source: Cindy Carswell

Prep Time: 20 minutes

Category: Main Dish

Cuisine: American

Tags: cheese, Chicken spaghetti

Instructions

Boil chicken in water until done. Remove chicken and cook spaghetti in chicken broth. Add onions and bell pepper; cook with spaghetti. Remove chicken from bone and chop in small pieces. Season with salt and pepper. When spaghetti is done, you may have to pour off excess broth to prevent dish from being too soupy. Save what is poured off to add back if necessary.

Add mushroom soup, Rotel tomatoes, tomato sauce, picante sauce, Velveeta cheese, salt, pepper, and chicken pieces. Mix well. Pour into a large baking dish. Top with shredded cheese. Cover with foil and bake 20 to 30 minutes on 350°.

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Notes

Recipe submitted by Cindy Carswell. Made this often.