

MY FAVORITE RECIPE: Chicken Spaghetti

FROM THE KITCHEN OF: Sandy Ray

SERVINGS: 8

WHY IT'S SPECIAL: Easy to make, and taste great
Everyone Loves it

INGREDIENTS/DIRECTIONS:

1 Whole chicken / or Rotisserie
ILike Best

1 Pound Thin spaghetti, Broke into

2 1/2 c. shredded Sharp Cheddar

1/4 c. finely diced green or red Bell
peppers

1 tsp. Seasoned salt

1/8 to 1/4 tsp. cayenne pepper

2 10oz. can cream of mushroom soup

1 med. onion finely diced

Salt & freshly ground pepper

I add 1 can Rotel tomatoes

Preheat oven to 350°

Bring large pot of water to a
boil, add chicken. If you are

using a Rotisserie skip this)

cook the spaghetti, in chicken

broth, until al dente, Do not

over cook, when spaghetti

cooked add the other

ingredients, may need to

add chicken broth, if too dry

Save some cheese to put on top

Bake for 45 min!