

CHEDDAR CHICKEN SPAGHETTI

Description

CHEDDAR CHICKEN SPAGHETTI

1 (7OZ) PACKAGE SPAGHETTI BROKEN

2 CUPS CUBED, COOKED CHICKEN

2 CUPS SHREDDED CHEDDAR CHEESE, DIVIDED

1 (10.75) CAN CONDENSED CREAM OF CHICKEN SOUP, UNDILUTED

1 CUP MILK

1 TABLESPOON DICED PIMENTOS

1/4 TEASPOON SALT

1/4 TEASPOON PEPPER

1/4 TEASPOON GARLIC POWDER (OR MORE TO TASTE)

1/4 TEASPOON ITALIAN SEASONING

GRATED PARMESAN CHEESE TO TASTE

1. COOK SPAGHETTI ACCORDING TO PKG DIRECTIONS.

2. IN A BOWL, COMBINE CHICKEN, 1 CUP CHEESE, SOUP, MILK, PIMENTOS, SALT, PEPPER AND OTHER SEASONINGS.

3. DRAIN SPAGHETTI, ADD TO CHICKEN MIXTURE AND TOSS TO COAT.

CHEDDAR CHICKEN SPAGHETTI

4. TRANSFER TO GREASED 13 INCH X 9 INCH X 2 INCH BAKING DISH. SPRINKLE WITH REMAINING CHEESE. BAKE, UNCOVERED AT 350 DEGREES FOR 20-25 MINUTES OR UNTIL HEATED THROUGH.

Ingredients

Instructions

CRUSTED BAKED CHICKEN WITH CREAMY MUSHROOM ARTICHOKE SAUCE

1 1/2 CUPS FINELY CHOPPED PECANS, TOASTED

2 TABLESPOONS CHOPPED PARSLEY

1 1/2 TEASPOON SALT

2 EGG WHITES

4 BONLESS, SKINLESS CHICKEN BREASTS

CREAMY MUSHROOM-ARTICHOKE SAUCE (OPTIONAL)

1. COMBINE 1ST 3 INGREDIENTS IN A BOWL

2. BEAT EGG WHITES WITH A FORK UNTIL FOAMY . DIP BOTH SIDES OF CHICKEN IN EGG; DREDGE IN PECAN MIXTURE. ARRANGE ON A LIGHTLY GREASED ALUMINUM FOIL-LINED BAKING SHEET. BAKE AT 400 FOR 20 TO 25 MINUTES OR UNTIL CHICKEN IS DONE

CREAMY MUSHROOM ARTICHOKE SAUCE

2 TABLESPOONS BUTTER

1 TABLESPOON VEGETABLE OIL

CHEDDAR CHICKEN SPAGHETTI

1 (8-OZ) SLICED MUSHROOMS

1/2 CUP CHOPPED ONIONS

2 CLOVES GARLIC MINCED

3/4 CUP CHICKEN BROTH

1 (8-OZ) PKG CREAM CHEESE SOFTENED

1 (14-OZ) CAN ARTICHOKE HEARTS, DRAINED AND CHOPPED

2 TABLESPOONS FRESH LEMON JUICE

1/8 TO 1/4 TSP GROUND RED PEPPER

1. MELT BUTTER WITH OIL IN LARGE SKILLET OVER MED HEAT.

2. ADD MUSHROOMS, ONION, AND GARLIC, AND SAUTE 5-7 MINUTES.

3. STIR IN CHICKEN BROTH AND CREAM CHEESE; COOK STIRRING CONSTANTLY 2 TO 3 MINUTES. STIR IN ARTICHOKE, LEMON JUICE, AND RED PEPPER. REDUCE HEAT TO LOW AND COOK 2 MINUTES OR UNTIL MIXTURE IS HOT.