

# 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.**

**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**

# **CHEDDAR CHICKEN SPAGHETTI**

**1 TABLESPOON VEGETABLE OIL**

**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.**