

Chicken Spaghetti Casserole

Description

This chicken spaghetti casserole is one I found online and modified it a bit. I make this for up to 12 (one normal helping people), but can safely feed 8 with hungry appetites! Add a toss salad and some bread sticks to fill the gap.

Ingredients

- 16 oz pkg Spaghetti broken in half
- 3 cup cubed cooked chicken or 2 cans white meat chicken (use liquid too)
- 1 jar 4 oz. jar pimientos, finely chopped or buy the diced
- 1/2 cup diced green bell pepper
- 1/2 cup diced onion
- 2 can 10.5 oz cream of chicken soup or (1 cream of chicken and 1 cream of mushroom)
- 3 cups chicken stock - add more to make mixture to thick gravy consistency
- 3 cups shredded cheddar cheese
- 1 stick butter
- 2 cups mozzarella cheese

Instructions



Summary

Yield: 12

Source: Modified version of one I found online

Prep Time: 1 1/2 hours

Category: Casseroles

Cuisine: American

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Preheat oven to 350 degrees. In a large pot, bring salted water to boil and add spaghetti. Boil for 1 minute, stirring occasionally to keep from sticking together then turn off heat. Stir occasionally while cooling down (about 5 minutes) and drain into colander. Put empty pot back on low burner and add 1 stick butter and onions. Saute onions to half translucent and add green bell peppers. Saute until onions are translucent and remove from heat. The green peppers will be half cooked. Add the rest of the ingredients except for the spaghetti and mix well. You should have a thick gravy consistency. In a large mixing bowl, put in spaghetti and what's in the pot and mix well. Grease or spray a 4.5 qt. (10x16) pyrex casserole dish and add mixture. Level mix to make sure all spaghetti is submerged. Sprinkle mozzarella over top and bake for 45 minutes or until cheese is starting to brown. Remove from oven and let rest for 5 to 10 minutes before serving.