

Chicken Spaghetti

By: Mom Keller

4 Breast
64 oz Chicken Stock (two boxes)
1 can Rotel
1 can Tomato Sauce
1 can Mushroom Soup
1 pkg Spaghetti Noodles
1 tbs Sugar
1 tbs Salt
1 tbs Black Pepper
1 tbs Dark Chili Powder
1 cup Onion diced
½ cup Celery diced
½ cup Bell Pepper diced
2 tbs Vegetable Shortening (Crisco)



- Boil chicken breast until done, chop into pieces, and set aside.
- Sauté the onion, celery, and bell pepper in vegetable shortening until tender.
- Add sugar, salt, black pepper, and dark chili powder. Stir well.
- Add Rotel, and Tomato Sauce. Stir well.
- Cover and simmer on low for 2-4 hours.
- Add Mushroom Soup to pot.
- Cook spaghetti in chicken stock.
- Plate boiled spaghetti and add chicken sauce on top.

NOTE: You can substitute an additional can of tomato sauce for the Rotel if desired.