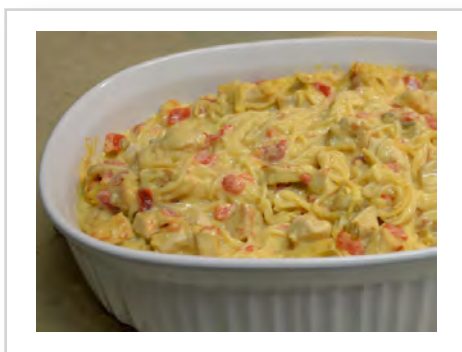


# Chicken Spaghetti



from Helen Herrington



## Ingredients

- 3 lbs. boneless chicken breasts
- Tony Chachere's Original Creole Seasoning (to taste)
- 1 lb. Velveeta Cheese
- 2 bell peppers, chopped
- 1 large onion, chopped
- 1 stick of butter
- 1 can Rotel tomatoes
- 12 oz. spaghetti

## Directions

Cook chicken in a large pot of water seasoned with Tony Chachere's. Remove the chicken and cut it into bite-size pieces. Strain broth, and cook the spaghetti in it.

Sauté the bell pepper and onion in the butter. Add the Rotel, then the cheese and stir over low heat until the cheese is melted. Stir in the chicken pieces into the cheese mixture.

Put the cooked spaghetti in a 9 X 13 baking dish and pour meat and cheese mixture over the spaghetti. Mix together. (Sometimes I will mix it all together in the pot I cooked the spaghetti in BEFORE pouring it into a baking dish.) Bake about 20-30 minutes in 350° oven.

Serve with a tossed green salad and garlic bread!

