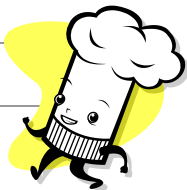

Cheesy Chicken Spaghetti

By Paula Deen, contributed by Lis Hammons



Ingredients:

4 ½ lb	Chicken
15 oz	Tomato sauce
¼ cup	Butter
10.5 oz	Cream of celery soup
2 med	Onions, chopped
10.5 oz	Cream of mushroom soup
16 oz	Package of Velveeta, cut up
½ tsp	Salt
16 oz	Package of spaghetti, cooked and drained
2 cups	Reserved chicken broth (or store-bought broth)

Directions:

In a large dutch oven, combine chicken and water to cover. Bring to a boil over medium-high heat; reduce heat and simmer for 45 minutes to 1 hour or until

tender. Remove chicken from broth; cool slightly, reserving broth. Cut into bite-sized pieces, discarding skin and bones; set aside. (OR, I used 1 package of chicken breast—baked at 350 for 40 minutes or until juices run clear)

Preheat oven to 350. Lightly grease a 4 1/2-quart baking dish. In a large skillet, melt butter over medium heat. Add onions and cook for 5 minutes or until tender. Add chicken broth, cheese, tomato sauce, soups, salt and chicken, stirring until cheese is melted. Place spaghetti into prepared baking dish; spoon chicken mixture over pasta, tossing gently to combine. Bake 30 minutes or until hot and bubbly!