

## Chicken Spaghetti

Boil a whole chicken (or you can use an equivalent amount of white meat OR even better after Thanksgiving is to use left over Turkey)

Retain the water from boiling the chicken to cook a small package of thin spaghetti noodles broken up into 2 – 3 inch pieces

In a separate bowl combine the following:

Can of Cream of Mushroom Soup

Small container (8 oz) of sour cream

¼ to ½ cup grated parmesan cheese (do this to taste)

Salt

Pepper

Garlic powder

Cut up the meat into bite sized pieces and add to the above mixture. Add cooked noodles and stir well. Add enough milk to make it a sloshy consistency – you want it moist enough to bake for 45 minutes in a 350 degree oven.

For the topping melt a stick of butter, add a dash of garlic salt, tear up several pieces of bread and mix into the butter. Spread out on top of the casserole and bake for 40 to 45 minutes in a 350 degree oven.

This dish is easy to prepare ahead of time and freeze or refrigerate. Don't put the bread on top until you are ready to bake though.

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