
Chicken Spaghetti II

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

1/2 cup butter

1 large onion, chopped

4 cloves garlic

1 can (4 ounce) mushrooms, sliced

2 teaspoons cumin powder

1 cup chicken broth

1 can (16 ounce) tomatoes, drained and chopped

2 cups Velveeta cheese, grated

3 cups cooked chicken, boned and chopped

1 package (10 ounce) spaghetti, cooked

In a skillet, brown the garlic, onion and mushrooms in butter. Add the cumin, chicken broth, tomatoes and cheese. Cook until the cheese melts. Add the chicken and spaghetti.

Refrigerate overnight.

Next day, set out the mixture and allow to reach room temperature. The mixture will thicken when it sets overnight.

Place the mixture into a three-quart baking dish.

Bake in the oven at 350 degrees for about 30 minutes. Stir frequently.

Chicken

Per Serving (excluding unknown items): 250 Calories; 14g Fat (52.2% calories from fat); 19g Protein; 11g Carbohydrate; 1g Dietary Fiber; 76mg Cholesterol; 257mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.