

Chicken Spaghetti

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 8

*2 (3-1/2 pound) fryers, cut up
2 green peppers, chopped
1 cup celery, chopped
2 medium onions, chopped
1 package (8 ounce) spaghetti
1 can (16 ounces) tomatoes, drained
2 cans (6 ounce ea) tomato paste
1 can (10-3/4 ounce) cream of mushroom soup
1 cup pimiento stuffed olives, sliced*

Place the chicken, green peppers, celery and onions in a large kettle. Add water to barely cover. Simmer, covered, for 30 to 40 minutes or until the chicken is tender. Remove the chicken from the stock. Strain the stock and reserve both the stock and the vegetables.

Cool the chicken. Remove the skin and the bones and cut the chicken into large cubes.

Cook the spaghetti according to package directions. Drain and set aside (add and mix in a little oil to keep from sticking).

Combine one cup of the reserved stock, the reserved vegetables, tomatoes, tomato paste and soup. Bring to a boil. Add the chicken, olives and spaghetti. Heat, just to a simmer.

Serve.

Per Serving (excluding unknown items): 107 Calories; 2g Fat (calories from fat); 4g Protein; Carbohydrate; 3g Dietary Fiber; trace Cholesterol; 404mg Sodium; Exchanges: 1/2 Grain(Starch) Vegetable; 0 Fat.