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# Chinese Chicken Spaghetti Casserole

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

**1 five to six pound hen chicken**  
**4 cups chicken broth**  
**2 large bell peppers, chopped**  
**2 large onions, chopped**  
**1 bunch celery, chopped**  
**1 jar (4-1/2 ounce) pimientos**  
**2 cans (5 ounce ea) mushrooms**  
**1 can (16 ounce) Chinese vegetables**  
**salt**  
**pepper**  
**MSG**  
**1 package (12 to 16 ounce) spaghetti**  
**1 can (3 ounce) Parmesan cheese**

Boil the hen in seasoned water and bone. Reserve four cups of broth. In a large saucepan, cook all of the vegetables in two cups of broth for 30 to 40 minutes. Add the chicken and then the seasonings to taste.

Cook the spaghetti until tender and drain. Add the spaghetti and two cups of broth to the chicken and vegetable mixture.

Place the spaghetti and chicken mixture into a three-quart baking dish. Sprinkle with cheese.

Bake at 350 degrees for 30 to 40 minutes.

Yield: 10 to 12 servings

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*Per Serving (excluding unknown items): 658 Calories; 9g Fat (12.7% calories from fat); 38g Protein; 105g Carbohydrate; 11g Dietary Fiber; 4mg Cholesterol; 3202mg Sodium. Exchanges: 4 1/2 Grain(Starch); 2 Lean Meat; 6 1/2 Vegetable; 0 Fat.*