



RECIPE NAME: Chicken Spaghetti

FROM THE KITCHEN OF: Lynn (DeYarman) Sigler '72

INGREDIENTS:

8 oz Spaghetti broken in half
1/3 Cup Butter
1 Cup Heavy Cream, Half & Half or Milk
1/3 Cup Flour
1/8 Teaspoon Pepper
1/4 Teaspoon Salt
2 Tablespoons Chopped Parsley
1 1/2 pounds Cooked, Cutup, Chicken Breast
(about 4 Cups)
22 oz Chicken Broth (purchased or use broth from
cooking your chicken)
Parmesan Cheese

INSTRUCTIONS:

Place your Boneless Chicken Breasts in a pot, cover with water, optionally add salt, pepper, onion, celery etc. to flavor and boil until fully cooked. Break Spaghetti in half and cook. In a sauce pan melt butter, add flour to create a roux, Cook 3 min. Stir in heated chicken broth until smooth. Add Milk, Salt, Pepper, Parsley continue to stir until sauce thickens a bit. Add chicken and Spaghetti. Spoon into 3 Quart Baking Dish. Sprinkle on Parmesan Cheese. Bake uncovered 30-35 Minutes at 375 Degrees

Additional Notes: Serve with extra Parmesan Cheese. Freezes well

