

Chicken Spaghetti

Recipe adapted from Pioneer Woman



Ingredients:

2-4 Chicken breasts, cooked and shredded (if you like lots of meat use 4, if you don't want as much use 2)
1 pound of thin spaghetti (I use Barilla Plus in the yellow box)
1 (4 oz) jar diced pimento, drained
Olive oil
1 small onion, finely diced
1 green bell pepper, finely diced
2 cans cream of mushroom soup (I use the 25% less sodium variety)
2 cups chicken stock
2 ½ cups grated cheddar cheese (take the time to grate your own..it's well worth the effort)
¼ tsp freshly ground pepper
A few shakes of cayenne pepper to taste

Directions:

Break pasta into thirds and cook according to package directions minus a minute or two (it will continue to cook in oven).

While pasta is cooking sauté onion and bell pepper in olive oil until tender. Set aside.

Drain pasta and mix with onions and peppers, pimento, mushroom soup, and chicken stock. Mix until well combined. Then add 2 cups of cheese and pepper. Combine well. Place in a 9x13 casserole dish and sprinkle last ½ cup of cheese on top. Bake at 350 for 35-45 minutes, until bubbly.

Notes: If you're cooking just for 2, divide the casserole into two pans and freeze one of the pans. You'll be so happy you did one evening when you need a quick dinner!