

Texas Chicken Spaghetti

Yield: 8

Cooking time: 1/2 hour

Preparation time: 45 minutes

Category: Entree

Cuisine: American

Rating: 4/5 stars

Source: Nana Jackson



Ingredients

- 8 chicken breast halves
- 1 1/2 lb thin spaghetti
- 1 tbs oregano
- 3/4 tbs dried basil
- 1/2 tsp garlic salt
- 1/2 tsp Worcestershire sauce
- 1 large onion (save 1/4, and chop the remaining)
- 2 cans (Ro-tel) diced tomatoes and green chiles (10oz cans)
- 1 stalk celery (whole)
- 12 oz Your favorite spaghetti sauce
- 2 lbs Velveeta Cheese (cubed)
- 5 stalks celery (chopped)
- 1 large green pepper (chopped)

Instructions

Spray large skillet with non-stick cooking spray (PAM). Sautee peppers, onion (3/4), 5 stalks celery until tender. Add spices and Worcestershire sauce. Leave in skillet.

In a large (8 qt) saucepan, add water, 1 stalk celery and 1/4 of the onion, and chicken. Bring to boil and continue to cook for about 20 min until chicken is cooked through.

Remove chicken, and cut into bite size pieces. Keep the water in the pot. Add chicken to the vegetables in the skillet. Add the two cans of diced tomatoes and the spaghetti sauce.

Cook the spaghetti in the pot/water that was retained from the chicken.

Melt the Velveeta cheese in the skillet with the vegetables and chicken mixture.

Retain 2 cups of the water in which the spaghetti was cooked. Drain the spaghetti.

Add spaghetti to the skillet. Mix thoroughly. If the mixture becomes too dry, add some

of the water retained from the spaghetti.