

Chicken Spaghetti Casserole ✓

In 1995 my brother-in-law Jeff, and some of his friends, organized a bicycle riding team called the Clydesdales. Their motto is “Big, slow, and able to carry lots of beer.

Their biggest ride each year is the MS150 which is a 150 mile two day ride from Houston to Austin.

My house in Katy was located on the West side of Houston; so, it became their base of operations for that event and a few others. Members of their team and sometimes their families started arriving mid-day Friday with food and beverages - and the party began.

This recipe is one of the dishes Pat, one of their team members, brought several times and it’s always one of our favorites. I’ve varied it a little to match my tastes preferences.

Ingredients

	1	lb.	package	Spaghetti	
	1-3	lbs.		Chicken (white & dark meat)	
sauce	2	cups		Mushrooms	
	2	Tbsp.		Vegetable Oil	
	3	medium	chopped	Onions	
	2	cups	chopped	Poblano, Hatch, or Bell Peppers	(optional)
	1-2	cups	chopped	Celery	(optional)
	1-2	cups		Sour Cream	(optional)
	2			Bay Leaves	
	2	cloves	minced	Garlic	
	1-2	10 oz. can		Ro-Tel - Tomatoes and Pepper	
	1	8 oz. can		Tomato Sauce	
				Salt & Pepper to taste	
	1	14 oz. can		Chicken Broth or Chicken Soup Base Paste	
	1/2	cup		Parmesan Cheese (optional)	
	2-3	cups	shredded	Cheese-American or Cheddar and Jack mix	

Sauté the mushrooms, onions, peppers, celery, and garlic until the onions are transparent. The original recipe used chicken fat for this – I use canola or olive oil.

Add the chicken broth, Ro-Tel tomatoes, tomato sauce, and bay leaves. Cook slowly for 15 minutes then add the pieces of uncooked chicken and cook another 30-45 minutes.

Take the chicken out and shred, cut, or pull it into bite size pieces. (The original recipe used stewed chicken). I use a rotisserie chicken or chicken breasts and thighs.



Add the chicken into the sauce and continue cooking for 30 minutes. Season if necessary.

Cook the spaghetti until limber and barely al-dente. Oil a baking dish and fill with several alternate layers of spaghetti, chicken mixture, and cheese.

Cover and bake at 350°F until the casserole is bubbling - about 30 minutes.

Variation: Add half of the cheese to the sauce, and when the spaghetti is barely cooked, drain and add it to the sauce – then immediately put the sauce-spaghetti mixture into the casserole dish. Sprinkle the top with the remaining cheese, cover and cook.