



12-15



\$33



PREP TIME

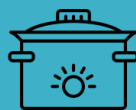
15 mins

COOK TIME

4 hrs 30 mins



CHICKEN SPAGHETTI



CROCK POT



BIG POT



BAKING SHEET

WHAT YOU NEED



2 LBS OF
SPAGHETTI



4 (10 OZ) CANS
CREAM OF
MUSHROOM SOUP



5-6 CHICKEN
BREAST



2 (10 OZ) CANS OF
ROTEL



1 BLOCK OF VELVEETA
CHEESE



SALT/PEPPER
TO TASTE

SIDES



(2) HEB TEXAS TOAST



(2-3) HEB GARDEN SALAD



SALAD DRESSING

ALTERNATIVE

FOR A FASTER COOK TIME YOU CAN BUY 2
ROTISSERIE CHICKENS AND SHRED THEN MEAT
INSTEAD OF USING A CROCK POT TO COOK CHICKEN

FOR SAUCE YOU CAN MIX CREAM OF MUSHROOM
SOUP, ROTEL, AND VELVEETA IN MICROWAVE SAFE
BOWL AND MELT/HEAT IN MICROWAVE



IN A **CROCK POT** ADD **CHICKEN** (CUT BREAST INTO 3RDS), BLOCK OF **VELVEETA** (CUT INTO 2 INCH CUBES), **4 CANS OF CREAM OF MUSHROOM SOUP**, AND **2 CANS OF ROTEL**. **COOK ON LOW FOR 4 HOURS**. **STIR OCCASIONALLY** ANY LONGER THAN 4 HOURS MAY RESULT IN DRY CHICKEN



AFTER CHICKEN IS COOKED THROUGH, REMOVE FROM CROCK POT USING TONGS AND ALLOW TO COOL SLIGHTLY. STIR THE SAUCE REMAINING IN THE CROCK POT WELL. SHRED CHICKEN AND THEN **RETURN TO CROCK POT. STIR TOGETHER.**



AFTER CHICKEN IS SHREDDED, IN A **BIG POT**, COOK THE **PASTA** ACCORDING TO THE PACKAGE INSTRUCTIONS. WHEN THE PASTA IS DONE, DRAIN IT IN A COLANDER OVER THE SINK. **PREHEAT OVEN TO NEEDED TEMPETURE TO COOK GARLIC BREAD.**



WHILE PASTA IS COOKING HEAT **GARLIC BREAD** ACCORDING TO THE PACKAGE INSTRUCTIONS.



AFTER PASTA IS DRAINED ADD TO **CROCK POT** AND MIX WELL.



SERVE WITH **SALAD** AND **GARLIC BREAD!**