

Chicken Tetrazzini

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INGREDIENTS

- 1 baking Chicken (6 to 8 cups cooked).....
- 1 (16 ounce) package of Spaghetti.....
- 6 tablespoons Land of Lakes Butter.....
- 4 ounce diced Dromedary Pimentos.....
- 6 ounce can of chopped Black Olives.....
- 6 ounce can of Green Giant Sliced Mushrooms.....
- 1 bunch of Green Onions.....
- 1/3 cup of All Purpose Flour.....
- 3 tablespoons Corn Starch.....
- 3 cups Milk.....
- 2 (14 ounce cans) Chicken Broth.....
- 1/2 cup grated Parmesan Cheese.....
- 1 tablespoon Paprika.....
- 1/2 tablespoon Black Pepper.....
- 1 tablespoon Salt.....

PREPARATION

Cook chicken, cool, and dice up.

Break Spaghetti into 1 to 2 inch pieces and cook in 6 quarts of water 6 to 8 minutes, drain and place into well buttered large glass pan.

In a saucepan, melt 6 tablespoons Land of Lakes Butter; stir in Flour. Stir until smooth; add Chicken Broth. Cook, stirring, add Salt and Pepper. Whip Corn Starch into 1/2 cup of Milk. Slowly stir into pan to thicken. After thick, stir in Mushrooms, Pimentos, and Black Olives. Chop up white ends of Green Onions and stir in.

Spread Chicken over Spaghetti, pour sauce all over and stir in. Sprinkle top with Paprika. Top with 1/2 cup of Parmesan Cheese. Bake at 425° for 15 to 20 minutes, until hot and bubbly. Sprinkle with remaining 1/2 cup of Parmesan Cheese.

SERVES 6.