

Charge Nurse Chicken Spaghetti

Chicken Spaghetti

I have a big family, and this makes a large serving (feeds 10-15 people).
Feel free to cut the ingredients in half!

Ingredients:

1-2 lb boneless chicken breasts or rotisserie chicken

2 16oz box spaghetti

2 22.6oz cans cream of mushroom soup

2 cans cream of chicken soup

4 cups milk

1 28oz can Rotel

1-2 16oz Velveeta cheese blocks

3 celery stalks

2 sticks butter

salt and pepper, seasoning (I use salt, pepper, onion powder, garlic salt, paprika)

Instructions:

1. Cut chicken breasts into very small pieces or if using rotisserie shred into small pieces and add to spaghetti pot
2. Cook spaghetti following the directions on the box
3. Cut cheese into small slices (I use 1.5 blocks)
4. Chop celery into small pieces

5. Drain spaghetti and throw everything else in the pot and stir! add Rotel, cream of mushroom, cream of chicken, seasoning, butter, celery, cheese

6. Cook over medium heat and **STIR AND KEEP STIRRING!** (ABOUT 15-20MINS OR WHEN CHEESE AND BUTTER IS ALL MELTED)

TIPS:

Stir everything together well. **Everything will be extremely hot so please be careful mixing and stirring!** Season to liking, keep stirring the pot so cheese does not burn, Enjoy!

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