

Chicken Tetrazzini

- 16 oz spaghetti, cooked
- 4 chicken breasts, cooked, shredded
- ½ cup butter, melted
- 2 cans cream of mushroom soup (10 oz)
- 2 cup sour cream
- ½ cup water
- ½ teaspoon chicken bouillon
- salt and pepper to taste
- 2 cup shredded Fiesta cheese mix

Directions

1. Preheat oven to 350*. Grease a 9x13 pan and set aside.
2. Combine spaghetti, chicken, butter, soup, cream, water, chicken bouillon, salt, pepper, and 1 cup of cheese in a large bowl. (You can also just mix everything but the spaghetti in a bowl and add the spaghetti to the 9x13 pan. Dump the liquid mixture over the spaghetti and mix well.)
3. Sprinkle the remaining 1 cup of cheese over the casserole. Cover and cook for 40 minutes.
4. After 40 minutes remove lid and cook for 10 minutes to let the top brown a little bit.

Serve and enjoy!

This will really make enough food for about 8 people.

