

Chicken Tetrazzini

INGREDIENTS

- 1 chicken (boiled and deboned)
- 1 (8 oz.) pkg. of angel hair pasta
- 1 can cream of mushroom soup
- ½ soup can of milk
- 1 c. chopped celery
- 1 medium onion, chopped (optional)
- 8 oz. pkg. of shredded cheddar cheese

DIRECTIONS

Boil pasta in chicken broth as directed on package. Mix soup with milk, heat well, and add celery, onions, and cooked chicken to this mixture. Also add about a ¼ stick of butter to this. This is your sauce. Season to taste with salt and pepper. Place in 2 quart casserole dish. Layer pasta, sauce mixture, and cheese. Reserve enough sauce so that you will have sauce on top; then top with shredded cheese, and dot with butter. Bake in 325° oven for 30 minutes.