

## Dorothy Jenkins Chicken Spaghetti

This recipe makes a double batch. Cook one and freeze the other.

1	large	fryer
1	large	onion -- chopped
2	cans	cream of mushroom soup
2	boxes	spaghetti
1/2	cup	celery -- chooped
1/2	stick	margarine
2	cans	whole tomato (rotel brand) -- peeled
1	pound	velveeta cheese -- chopped
1/2	medium	green bell pepper -- chopped

Cook chicken in boiling water until tender. Take chicken out of broth to cool. Do not discard the broth. Cook spaghetti in the chicken broth until tender. Drain spaghetti and add soup and cheese. Break chicken into small pieces and add to spaghetti. Add celery, bell pepper, and onion. Mix well. Bake in greased pan at 35 degrees for 20 minutes.