

## *Creamy Chicken Spaghetti Casserole*

*Heather Mooty  
(From The Pioneer Woman)*

Whole fryer chicken, cut up	¼ cup flour
1 stick (½ cup) butter, divided	1 ½ cups whole milk
16 oz. white mushrooms, sliced	1 cup freshly grated Parmesan cheese
½ cup dry white wine, divided	1 cup whole black olives, chopped
Kosher salt and pepper, to taste	1 tsp. kosher salt, or to taste
2 cups chicken broth (canned)	Freshly ground black pepper
1 lb. thin spaghetti	Extra cheese, for sprinkling

Place chicken in a pot of water and boil on medium-low heat for 30 to 40 minutes. Remove chicken from pot and allow to cool slightly. Keep broth in pot.

Bring reserved chicken broth to a boil. Break spaghetti into thirds (shorter pieces). Add spaghetti pieces to boiling broth and cook. Drain when al dente. Remove meat from bones and shred until you have 2 cups (or more) of shredded chicken.

Melt 2 tablespoons butter in a large skillet. Throw in mushrooms, add ¼ cup white wine, and sprinkle with 1 tsp. salt and pepper. Cook over medium heat for 8 to 10 minutes, or until liquid has totally evaporated. Remove mushrooms from skillet. Set aside.

Return large skillet to medium-low heat. Add 6 tablespoons butter. Sprinkle flour over butter, whisking to combine. Cook for 1 or 2 minutes. Pour in 2 cups broth and whisk to combine. Pour in milk, remaining ¼ cup wine, salt and pepper to taste. Cook and bubble until thick. Turn off heat, add Parmesan cheese, and stir.

Add mushrooms, chicken, and chopped olives. Stir to combine and check seasonings. Add cooked spaghetti; stir.

Turn into a 9x13-inch casserole pan. Bake at 350° or until golden brown and bubbly. Serve with a salad and warm, crusty bread.