

Healthy Chicken Spaghetti

Connie Horany

3-4 chicken breasts	1 medium can tomato sauce
1 small pkg. spaghetti	1 onion, chopped
2 cans cream of mushroom soup	1 cup chopped celery
	Grated cheese

Cook chicken until tender; let cool and chop. Cook spaghetti in chicken broth until done; drain. While spaghetti is cooking, sauté onion and celery in butter. When noodles are done, add chicken, mushroom soup, and tomato sauce. Mix well. Stir in onions, celery, and cheese. Pour in large casserole dish. Bake at 350° until bubbly or dish has thick consistency.

Angel Chicken Pasta

Lindsey Pilarczyk

6 boneless, skinless chicken breasts	½ cup white wine
¼ cup butter	1 can cream of mushroom soup
1 pkg. dry Italian dressing mix	4 oz. cream cheese with chives
	1 lb. angel hair pasta

Preheat oven to 325°. In large saucepan, melt butter over low heat. Stir in package of dressing mix. Blend in wine and mushroom soup. Mix in cream cheese and stir until smooth. Heat through, but do not boil. Arrange chicken breasts in a single layer in 9x13-inch baking dish. Pour sauce over. Bake for 1 hour. Cook pasta and drain. Serve chicken and sauce over pasta.