

# CHICKEN TETRAZZINI

## You will need:

- ✓ 1 oz. spaghetti or noodles
- ✓ 3 tbsp. butter or margarine
- ✓ 5 cup Flour
- ✓ ½ tsp CHIEF salt
- ✓ Pinch of CHIEF paprika & CHIEF black pepper
- ✓ 2 cup milk
- ✓ 1 (10oz) tin mushroom (drained)
- ✓ 1 cup cooked cubed chicken
- ✓ 2 tbsp. chopped pimento
- ✓ 1/3 cup grated cheddar cheese

## How to prepare:

1. Boil spaghetti or noodles in boiling salted water until tender
2. Drain and turn into greased 1 ½ quart casserole dish
3. In a frying pan melt 3 tbsp. butter or margarine
4. Blend in flour , CHIEF salt, CHIEF paprika and CHIEF black pepper
5. Gradually stir in 2 cup milk
6. Cook over low heat stirring constantly until thickened
7. Stir in mushrooms, cooked chicken and pimento
8. Pour over noodles in prepared casserole
9. Sprinkle with grated cheese
10. Bake in pre-heated oven for 25-30mins or until thoroughly heated