

## CHICKEN SPAGHETTI BAKE

1 pkg. (10 oz.) thin spaghetti, broken in half, cooked and drained  
3 tablespoons olive oil  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 cup celery, diced  
2 tablespoons flour  
1 cup chicken broth  
1 cup milk  
1 can (10-1/2 oz.) cream of mushroom soup  
1 can (4 oz.) chopped pimientos  
1 can (4 oz.) sliced mushrooms  
2 – 3 cups cooked chicken, diced  
Salt to taste  
Dash of garlic powder  
Dash of black pepper  
2 cups grated cheddar cheese  
½ cup grated Parmesan cheese  
1 cup grated mozzarella cheese

In large skillet or Dutch oven, heat oil. Saute onion, green pepper, and celery. Mix in flour, but do not brown. Add chicken broth, milk and soup, stirring until well mixed. Lower the temperature and add pimientos and mushrooms. Add salt, garlic powder and pepper. Add chicken, cooked spaghetti, cheddar cheese and Parmesan cheese. Stir gently to combine. Pour into a 9x13 baking dish sprayed with cooking spray. Bake in a 375° oven for 20-30 minutes, until bubbly. Remove, sprinkle mozzarella cheese on top. Return to oven until cheese is melted.