1 c. chopped onions

1 c. chopped celery

1 c. chopped bell peppers

1 can organic cream of chicken soup

1 can small organic tomato sauce

1 package chicken thighs stewed and cut in bite size chunks

1 package organic spaghetti

½ - 1 c. broth from cooked spaghetti

Grated Mexican blend organic cheese

Seasonings: Salt, Cracked black pepper, Garlic Powder, Oregano, Basil, and Rosemary

Cook spaghetti in chicken broth from Seasoned stewed chicken. And you might want to add boxed organic chicken broth to add more liquid to cook spaghetti.

Sauté seasoned onions, celery, and peppers in olive oil until al dente. Add soups and broth from cooked spaghetti. Season and Simmer for a while. Add stewed chicken chunks in soup mixture. Drain spaghetti and pour soup mixture over the spaghetti. Stir and mix well.

Place spaghetti mixture in a glass baking pan that has been sprayed with organic olive oil. Sprinkle a generous amount of grated cheese over the top of the spaghetti until it is covered.

Bake in 350° oven for 45 minutes or until cheese is melted and center is warm when fork is inserted. (Organic ingredients are preferred in all my recipes.)

**This was my Memmo’s recipe! I tweaked it a bit.**

**It is great comfort food!**

**Enjoy!**

**Chicken Spaghetti**