Chicken-Spaghetti Bake

Better Homes & Garden All-Time Favorite Casserole Recipes

Servings: 8

4 ounces spaghetti 3 slices bacon, chopped 1/2 cup onion, chopped 1 centiliter garlic, minced 3 tablespoons all-purpose flour 1 can (16 oz) tomatoes, cut up 1 can (10 3/4 oz) condensed cream of mushroom souyp 1/2 cup milk 1 cup (4 oz American cheese, shredded 2 cups cooked chicken, cubed 1 pkg (10 oz) frozen peas, thawed 1/4 cup grated Parmesan cheese

Preheat oven to 350 degrees.

Break spaghetti pieces in half. Cook according to package directions; drain.

In a large saucepan, cook bacon, onion and garlic until bacon is crisp; blend in flour. Add undrained tomatoes, soup and milk. Cook and stir until thickened and bubbly. Add shredded american cheese; stir till melted. Stir in cooked spaghetti, cubed chicken and thawed peas.

Place in 2 1/2-quart casserole; top with Parmesan. Bake uncovered for 45 minutes.

Per Serving (excluding unknown items): 226 Calories; 9g Fat (35.4% calories from fat); 19g Protein; 17g Carbohydrate; 1g Dietary Fiber; 49mg Cholesterol; 334mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat.