

## **CHICKEN TETRAZZINI**

(This is a great Dutch oven meal! Feeds four)

### **COOKING SUPPLIES:**

- Large Dutch oven and Charcoal (remember the lighter fluid, matches, and foil or parchment paper)
- Large covered pot (in which to prepare the spaghetti – can also cook entire meal in this pot on stove top)
- Collander/strainer
- Medium (to large) sauce pan
- Large slotted spoon
- Large serving spoon
- Paring knife
- Cheese shredder (unless you buy shredded cheese)
- Cutting board
- Can opener
- Hot pads or oven mit

### **INGREDIENTS:**

- ½ pound chicken (cooked and cubed) – *canned, pre-cooked chicken works well*
- ½ bag spaghetti
- 1 cup chicken broth
- 1 handful of chopped chives (green onions)
- Small package of sliced mushrooms (fresh)
- Mozzarella cheese (shredded)
- 1 cup cream (or milk) – *cream works best*
- ¼ cup butter
- ¼ cup flour
- 1 tsp salt
- ½ tsp pepper
- *Add any other seasoning as desired*

### **COOKING DIRECTIONS:**

- Line Dutch oven with foil or parchment paper and prepare charcoal. If using a conventional oven heat it to 350 degrees.
- Begin cooking spaghetti and chicken (if not canned and pre-cooked).
- Melt butter in large saucepan over medium heat. Stir in flour, salt, and pepper until smooth and bubbly. Mix in chicken broth and cream and stir over medium heat until the mixture thickens.
- Drain spaghetti.
- Combine cooked chicken, spaghetti, and vegetables into a large covered dish, then pour cream sauce over the top.
- Bake uncovered for 30 minutes.
- Mound on a lot of mozzarella cheese and bake until melted.
- Serve and smile!