

# Chicken Tetrazini

written by The Recipe Exchange | January 4, 2015

## **Ingredients**

3 tbsp. flour  
1/2 stick butter  
2 c. milk  
1 green pepper; optional  
1 can cream of mushroom soup  
3/4 c. grated sharp cheddar cheese  
1 sm. jar pimientos, chopped  
1/2 tsp. garlic powder  
1 tsp. salt  
3 c. chopped chicken

## **Directions**

Cook spaghetti in broth for half of the time required (listed on package). Melt butter and blend in flour until smooth. Stir in milk. Cook over medium heat, stirring until thick. Add green pepper and cook 5 more minutes over low heat.

Add cheese, soup, and garlic powder. Blend well. Add chicken and spaghetti. Put in casserole and sprinkle with cheese.

Bake at 350 F degrees for approximately 30 minutes.