

DENE

Firefighter Spaghetti



Ingredients:

- 12 ounces uncooked spaghetti noodles, broken in half
- 1 (10.75-ounce) can condensed cream of chicken soup, undiluted
- 1 (10.75-ounce) can condensed cream of mushroom soup, undiluted
- 1 cup sour cream
- ½ cup whole milk
- ¼ cup butter, melted and divided
- 2 tablespoons dried parsley flakes
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cups part-skim mozzarella cheese, shredded
- 1 cup parmesan cheese, grated
- 2 celery ribs, plus more to taste, chopped
- 1 medium onion, chopped
- 1 (4-ounce) can mushroom stems and pieces, drained
- 5 cups chicken, cubed and cooked
- 1 ½ cups cornflakes, crushed

Method:

1. Preheat the oven to 350 degrees F.
2. Grease a 3-quart baking dish.
3. Cook the spaghetti until al dente according to the package directions. Drain.
4. In a large bowl, combine the cream of chicken soup, cream of mushroom soup, sour cream, milk, 2 tablespoons butter, parsley, garlic powder, salt, and pepper.
5. Add the mozzarella cheese, parmesan cheese, celery, onion, and mushrooms.
6. Stir in the chicken and the pasta.
7. Transfer the mixture to the prepared baking dish.
8. Combine the cornflakes and the remaining butter.
9. Sprinkle the cornflake mixture over the top of the mixture.
10. Bake, uncovered, until bubbly, about 45-50 minutes.
11. Serve hot.