

Chicken Spaghetti

Written by

Wednesday, 22 June 2011 01:41 - Last Updated Sunday, 24 May 2015 19:24

Many have never tried serving chicken with a tomato gravy. This certainly works!

Submitted by: Missy Keife

Ingredients:

- 1 roasted chicken from grocer's deli



- ¼ cup olive oil
- 1 large onion, finely chopped
- 2 pod garlic, pressed
- 1 large can mushroom stems and pieces
- ½ tsp Tony Chachere's seasoning mix
- 1 tsp dried or fresh chives
- 1 tsp Worcestershire sauce
- ½ tsp lemon and pepper seasoning
- 1 small can sliced black olives
- 1 jar prepared tomato sauce with basic (Classico)
- 1 jar Prego tomato sauce
- 1 cup chicken stock from roasted chicken
- 1 cup red wine at room temperature
- 2 tsp sugar
- 12 ounces angel hair or linguine pasta

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Directions

1. Place roasted chicken into stock pot and barely cover with water; boil for 30 minutes, remove and drain
2. Remove meat from bones, cut into bite size pieces, and set aside; strain stock and reserve
3. In a large sauce pan sauté onion in olive oil until wilted
4. Add garlic and cook additional 4 minutes
5. Add mushrooms and seasonings and continue cooking 6 minutes
6. Add olives, and prepared tomato sauces; cooking for about 12-15 minutes, stirring occasionally
7. Add the stock, Chianti, and sugar
8. Add chicken, stirring gently so as not to break pieces
9. Boil pasta in stock from roasted chicken plus any water needed

Serves 4-6