

Chicken Tetrazzini

3-4 boneless chicken breasts	1 lg. container chicken broth	1 sm pkg spaghetti noodles
1 stick butter	1 stalk celery, chopped	1 sm onion, chopped
1 sm can mushrooms, drained	1 can cream chicken soup	1 sm can sliced black olives
¼ tsp garlic powder	1 tsp Worchestshiere sauce	¾ c milk
1 sm jar pimentos	10 saltine crackers	8 oz shredded cheese, mozzarella

Cook chicken breasts & cut into bit size pieces. Boil spaghetti noodles in chicken broth; do not drain. In separate pan, sauté butter, celery, onions & mushrooms; add cream of chicken soup. Add to spaghetti noodles. Add black olives, garlic powder, Worchestshiere, milk & pimentos. Put into a 9x13 greased pan. Crush crackers and sprinkle on top. Add shredded cheese. Cover with tinfoil.

Bake @ 350 degrees for 30 min., remove tinfoil & bake for additional 15 min. or until golden brown.