



## SPINACH AND CHICKEN TETRAZZINI

- 4 to 5 Pound Fryer Chicken
- 2 Quarts Water
- 2 ½ Tablespoon Salt
- ½ Cup Butter
- 10 Ounces Spinach – Fresh or Frozen
- 1 Onion, Chopped
- 1/3 Cup Flour
- 1 Cup Milk
- 8 Ounces Sharp Cheddar Cheese, Grated
- ¼ Cup Sherry
- 8 Ounces Spaghetti, Cooked al dente

### DIRECTIONS

1. In a large saucepot combine chicken, water and 2 Tablespoons salt.
2. Heat to boiling.
3. Reduce heat and simmer, for 1 ½ hours.
4. Remove chicken from broth and cool.
5. Remove skin and bones.
6. Cut chicken into chunks.
7. Reserve 2 cups of the broth. (Save remaining by canning or freezing)
8. In a large saucepan melt 3 tablespoons butter.
9. Add spinach and onion. Sauté until onion is soft and spinach is wilted, about 5 minutes.
10. Remove vegetables, set aside.
11. Add remaining butter to hot pan and melt over low heat.
12. Add flour and remaining salt; stir until smooth.
13. Gradually whisk in milk and reserved chicken broth.
14. Cook until thickened; stirring constantly.
15. Add cheese and vegetables, stir to combine.
16. Add sherry and chicken.
17. Preheat oven to 350 degrees.
18. Stir cooked spaghetti into sauce.
19. Cover with foil and bake for 30 minutes.

19. Cover with foil and bake for 30 minutes.

18. Stir cooked spaghetti into sauce.