



SPAGHETTI A LA DIABLE

- 8 ounces Spaghetti
- 1 Onion, Finely Chopped
- 1 Clove Garlic
- 2 Tablespoons Fat
- 2 ½ Cups Cooked Tomatoes
- Salt and Pepper to Taste
- 1 Tablespoon Granulated Sugar
- Dash Cayenne Pepper
- ½ Cup Diced Cooked Chicken
- 1 Cup Mushrooms, Sautéed
- Grated Cheese

DIRECTIONS

1. Cook spaghetti in boiling salted water until tender.
2. Drain and place in a greased casserole.
3. Sauté onion and garlic in fat until tender.
4. Add tomatoes, salt, pepper, sugar and cayenne.
5. Heat to boiling, then add chicken and mushrooms.
6. Mix well and pour over spaghetti.
7. Toss gently with a fork.
8. Sprinkle with grated cheese and bake at 350 degrees until heated and cheese is melted.