



## CHICKEN POT PIE

Sheila Davis Costello

2 cans cream of chicken  
2 cans Veg-all  
2 cans chicken

sour cream (optional)  
Pie crust

Mix cream of chicken, Veg-all & chicken. Add 1 - 2 tbs of sour cream optional. Pour into pie crust and cover with crust. Bake at 350° until browned and bubbly.

## CHICKEN PROSCUITTO ROLLS

Rachel Moore DiLiberto

1 (28 oz.) can tomato sauce  
2 cloves minced garlic  
2 tsp. Italian seasoning  
4 boneless, skinless chicken breasts  
8 slices proscuitto

1 jar roasted red peppers (drained and halved)  
1 c. grated Asiago (or mixed Italian cheese)  
½ box of pasta of choice

Preheat oven to 350°; combine sauce, garlic, and seasoning in bowl. Spoon 1 c. sauce onto bottom of covered 3 quart casserole dish (reserve remaining sauce). Slice chicken breasts in ½ crosswise to make 8 thin pieces and pound each piece to ¼-inch thick. Place 1 proscuitto slice, 1 roasted pepper half and 1 Tbsp. cheese on each piece of chicken and roll up starting from larger side. Place rolls seamsides down in casserole dish. Pour reserved sauce over rolls. Cover and bake 50 minutes; Sprinkle with cheese (½ cup) and bake uncovered 10 minutes or until cheese is melted. Serve with sauce over pasta of choice.

## CHICKEN SPAGHETTI

Carolyn Davis Gray

1 chicken  
Salt and Pepper  
1-12 oz spaghetti  
1 stick oleo or butter  
1 bell pepper chopped  
1 cup green onion chopped

1 cup celery chopped  
1 Tbls chili powder  
1 cup tomato sauce  
½ cup worcestershire sauce  
1 cup catsup  
½ cup brown sugar

Boil chicken, salt and pepper until tender. Remove chicken and cool. Cook spaghetti in broth. Sauté bell pepper, celery and onion in butter. Debone chicken, add all ingredients to spaghetti. (Optional) Panola sauce to taste.

