

# Chicken –Olive Pasta

By Scott Hodges

- 1 Rotisserie chicken, meat removed & chopped
- 1 lb. box of good spaghetti, broken in ½
- 1 **BIG** can of cream of mushroom soup (26 oz)
- 1 red or yellow onion, diced
- 4 cloves of garlic, pressed (or diced)
- 4 stalks of celery, diced
- 1 cup sliced green olives with pimentos along with the olive juices
- 2 cups sharp cheddar cheese, divided
- ½ cup parmesan cheese
- ¼ cup Cheez Whiz, (optional)
- ½ tsp. black pepper

Pre-heat oven to 375 degrees.

Place celery, onions, garlic and pepper in a microwave safe bowl and micro on high for 5-6 minutes until firm, but cooked. Remove and add olives, soup, 1 cup sharp cheddar, parmesan, and Cheez Whiz (if using) and chicken.

In a separate pot, prepare spaghetti according to directions, but drain @ 2 minutes before al dente. Reserve 1 cup of cooking water. Drain spaghetti and add to other ingredients. Mix together. Add enough reserved cooking water to create a creamy consistency. Pour into one large casserole or two or three smaller ones. Top with remaining cheese (you can't add too much).

Baked covered with foil for 1 hour. Remove foil and bake 30 minutes more or until bubbling in the middle. Let rest @ 15 minutes. Serve.