CHICKEN TETRAZZINI



This makes a lot.

4 whole boneless chicken breasts
3 (10 3/4 oz.) cans cream of mushroom soup (low-fat)
3 c. shredded cheddar cheese
1 bunch green onions, diced (I also use some of the green part)
7 to 8 chicken bouillon cubes
8 oz. freshly sliced or canned mushrooms
16 oz. thin spaghetti
At least 2 qts. water

In large pan, add bouillon cubes to water, bring to boil. Add chicken breasts. When chicken is done, remove from broth; return broth to boil, then add spaghetti and diced onions. (I usually add some olive oil or salt to keep spaghetti from sticking.) While spaghetti is cooking, cube chicken breasts. When spaghetti is done, drain spaghetti over bowl so that you reserve the broth. Return spaghetti to large pan, add diced chicken, soup, cheese and 2 to 2 1/2 cups of broth. Mix thoroughly. You will want it "soupy" or it will dry out while baking. (After a few times, you will know just how much to add.) This makes enough for three 8 x 8-inch pans or one 8 x 8-inch pan and a 9 x 13-inch pan.
Bake at 350 degrees for 35 to 45 minutes until bubbly. Freezes well and is also microwavable but best if baked.