

ROTISSERIE CHICKEN PASTA

Submitted by Alan & Madge Passman

12-inch Dutch Oven

15-20 coals on bottom

INGREDIENTS

- 1 rotisserie chicken, deboned
- 1 (16 ounces) package spaghetti
- 1 (16 ounces) shredded Velveeta cheese
- 1 can cream of mushroom soup
- 1 can Ro-Tel tomatoes with green chilies
- ½ teaspoon garlic powder
- Salt and pepper to taste

DIRECTIONS

- Boil spaghetti according to package directions.
- Strain spaghetti. Add chicken, ½ of the Velveeta cheese, and the remaining ingredients.
- Cook mixture over medium low heat until cheese is melted and ingredients are incorporated.
- Top with remaining cheese and bake for 20 minutes or until the top is golden brown and crispy.