



Here's an easy casserole that kids and adults will love. Make the sauce and mix it with the cooked spaghetti. Cover in Parmesan cheese and place in the oven. Very nice.

12 oz. cooked al-dente spaghetti

2 chicken breasts, diced into 1 inch pieces

2 white onions, finely chopped

2 garlic cloves, minced

4 large tomatoes, peeled, seeded and diced

1 teaspoon dried oregano

2 tablespoons tomato paste

2 cups chicken stock

4 bay leaves

Salt & Pepper

Parmesan cheese

Olive oil

Heat a large skillet with some olive oil. Season the diced chicken generously with salt and pepper. Add the chicken to the pan and brown evenly on all sides. Remove from pan and set aside.

Clean the pan with a paper towel. add some more olive oil and heat. Add the chopped onions and cook for about 10 minutes, stirring occasionally, until onion is lightly browned. Add the garlic and mix well. Cook for one minute. Add the tomatoes and oregano. Dissolve the tomato paste in the chicken stock and add to the pan , along with the bay leaves.

Return the browned chicken to the skillet and bring to a soft simmer. Cook for 20 minutes.



Preheat the oven to 350 degrees. In a large bowl, mix the cooked spaghetti with the chicken sauce. Place the spaghetti in an oven proof dish and cover with grated Parmesan cheese. Place in oven and bake for 25 to 30 minutes, until sauce is bubbly and cheese is melted. Remove from oven and serve. Enjoy!

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