

## Chicken Tetrazzini

- ½ pkg. (8 oz) Ronzoni rotini, uncooked
- 2 C. cooked chicken strips, 1 inch long (¾ lb. Uncooked)  
fry with garlic, butter, spices
- ¼ C. butter or margarine
- 1 C. chopped sweet red pepper
- ½ C. sliced green onion
- ¼ C. all purpose flour
- 2 C. half and half or milk
- 1-¾ C. (14 ½ oz can) chicken broth
- ½ can Rotel tomatoes (drained)
- 1/3 C. dry sherry, milk or water
- ½ C. grated parmesan cheese, divided (plus extra for topping)

Heat oven to 350. Cook pasta according to pkg directions for 7 minutes. In 3-quart baking dish, stir together hot pasta and chicken. Meanwhile, in 4-quart saucepan over medium heat, melt butter; add red pepper and onion. Cook 5 minutes, stirring occasionally, or until red pepper is tender; reduce heat to medium. Stir in flour; cook 1 minute, stirring constantly. Stir in half and half, chicken broth and sherry. Cook, stirring frequently until mixture boils and thickens. Remove from heat; stir in ¼ C parmesan cheese. Add salt to taste. Pour sauce over pasta mixture; sprinkle with remaining cheese. Bake 20 minutes or until hot and bubble. Makes 6 servings (1 cup each).