

Menu 3

- chicken etti
- green beans
- Parmesan biscuits

How to make chicken etti:

- 1 -8 ounce pkg of spaghetti cooked until tender, about 12 minutes
- Add to cooked, drained pasta the following:
 - 1/2 cup chopped onion
 - 4 T of chopped green peppers
 - 1 cup of chicken broth, if you don't have canned or boxed chicken broth, which we don't use, you can make your own. Measure 1 cup hot tap water into a measuring cup add 1 chicken bouillon cube or 1 T chicken bouillon powder. Stir to combine.
 - 2- 10 oz cans of cream of chicken soup
 - 2 cups of diced cooked chicken, use 1 large breast cooked or use canned chicken if needed
 - 1 cup American cheese, cubed.

Stir the above ingredients together; heat and serve.

How to make Parmesan biscuits:

- 1- 8oz container of refrigerator buttermilk biscuits
- 1 1/2 T of melted butter or margarine.

Separate the biscuits. Brush the tops and sides of each biscuit with butter. Place on cookie sheet.

Sprinkle with the following ingredients that have been mixed:

- Parmesan cheese 1/4 cup
- garlic salt or powder 1/2 tsp
- onion salt or powder 1/2 tsp

Bake at 375 for 10-12 minutes.