

Greetings, First Class Club,

We would like to take a moment during this holiday season to thank you from the bottom of our hearts! It is truly a blessing when we can connect and share moments with our customers who are a part of our banking family. We also hope you can find comfort and joy in the presence of family and friends and neighbors. Our local Holiday Open House is December 15–19 from 9 AM to 4 PM each day, and we look forward to having you stop in and say hello and grab a warm cup of apple cider or coffee and a festive holiday treat.

Warm wishes and a happy New Year!



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INGREDIENTS:

- · 1 pound spaghetti noodles
- · 4 tablespoons unsalted butter
- · 1/2 cup diced white onion
- · 1 tablespoon minced garlic
- · 1 red bell pepper, finely chopped
- 1 yellow bell pepper, finely chopped
- 1 cup trimmed and sliced baby bella mushrooms
- · 1 cup heavy cream
- 1/2 cup milk
- · ½ cup chicken broth
- · 8-oz block cream cheese cut into pieces
- · 2 cups grated white cheddar cheese
- 2 oz Velveeta cheese cut into 1-inch pieces
- 1 teaspoon ground black pepper
- · 2 cups shredded rotisserie chicken

Chicken Spaghetti

INSTRUCTIONS:

- 1. Preheat the oven to 350°.
- 2. Spray a 9x13-inch baking pan with vegetable oil spray.
- Bring a large pot of generously salted water to boil. Cook the spaghetti until it's al dente according to the package directions. Drain thoroughly.
- Meanwhile, in a deep skillet, melt the butter over medium heat. Add the onion, garlic, and bell peppers and sauté until tender, about 6 minutes. Add the mushrooms and cook for 2 minutes.
- Stir in the cream, milk, broth, cream cheese, 1 cup of the cheddar, the Velveeta, and 1 teaspoon pepper. Cook, stirring often, until the cheese is melted and the sauce is creamy. Add the chicken and spaghetti and toss to coat.
- Transfer to the prepared banking pan.
 If desired, use tongs to transfer the spaghetti and swirl each new addition to make little nests. Top with remaining 1 cup of cheddar.
- Spray one side of a large piece of foil with oil, and cover the dish tightly with it. Bake for 20 minutes. Remove the foil and bake until lightly browned, 5 to 10 minutes.
- 8. Serve and enjoy!

Upcoming Events

CALENDAR



DECEMBER

From November 28 through December 21, visit **Santaland at the Watertown Mall** Fridays 4–7 PM, Saturdays 10 AM–4 PM, and Sundays 12–3 PM. Learn more at watertownsd.com/santaland.

- 2 Hot Chocolate Bar, Watertown Regional Library Community Room, 4:30–6 PM
- 2 Holiday Movie Night, Watertown Regional Library Community Room, 6–8:45 PM
- 3 Holiday Photos, Watertown Regional Library Marge Tauber Room, 3–7:30 PM
- Holiday Photos, Watertown Regional
 Library Marge Tauber Room, 3–5:30 PM
- 4–5 Carnegie Christmas Market, Codington County Museum, 5–8PM
- 6–7 Carnegie Christmas Market, Codington County Museum, Sat 11 AM–8 PM & Sun 11 AM–4 PM
- 9 Hot Chocolate Bar, Watertown Regional Library Community Room, 4:30–6 PM
- 9 Holiday Movie Night, WatertownRegional Library Community Room,6–8:45 PM
- 15–19 First Bank & Trust Holiday Open House, 9 AM–4 PM each day
- 16 Hot Chocolate Bar, Watertown Regional Library Community Room, 4:30–6 PM
- Holiday Movie Night, WatertownRegional Library Community Room,6–8:45 PM
- 21 First Day of Winter
- 24 Christmas Eve
 - Bank location closes at noon
- 25 Christmas Day
 - · Bank location closed
- 31 New Year's Eve

JANUARY

- 1 New Year's Day
 - · Bank location closed
- 19 Martin Luther King Jr. Day
 - · Bank location closed