

#### Greetings, all!

I hope you all had a wonderful Thanksgiving filled with good food and even better company. As we enter Christmastime and the new year, I hope to see your smiling faces and hear of your holiday plans.

Wishing you tidings of comfort and joy this holiday season, and a very peaceful and prosperous happy New Year!

If you have any travel suggestions for me, please stop in to the bank and let me know.

### Heather



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# Upcoming Events CALENDAR

### **DECEMBER**

- 3 Hometown Christmas
- 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**

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

# Chicken Spaghetti

#### **INGREDIENTS:**

- 1 lb spaghetti noodles
- · 4 tbsp unsalted butter
- · ½ cup diced white onion
- · 1 tbsp minced garlic
- · 1 red bell pepper, finely chopped
- · 1 yellow bell pepper, finely chopped
- · 1 cup sliced baby bella mushrooms
- · 1 cup heavy cream
- ½ cup milk
- 1/2 cup chicken broth
- · 8 oz cream cheese, cut into pieces
- · 2 cups grated white cheddar cheese
- · 2 oz Velveeta cheese, cut into 1" pieces
- · 1 tsp ground black pepper
- 2 cups shredded rotisserie chicken



#### **INSTRUCTIONS:**

- 1. Preheat the oven to 350°.
- 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
- 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.