

Low-Point Chicken Spaghetti

Ingredients:

- 3 ounces uncooked spaghetti
- 1 cup diced cooked chicken (skinless)
- 1/2 cup cucumbers, chopped
- 1/2 cup carrots, chopped small
- 1 Tbs white vinegar
- 1 Tbs soy sauce
- 1/8 tsp. ground ginger
- 2 tsp. canola oil
- 3/4 tsp. Splenda granulated sugar substitute
- 1/4 tsp. garlic powder

Cook spaghetti according to package directions. Drain and rinse with cold water. Add spaghetti, chicken, cucumbers, and carrots to a large bowl. In a small sauce pan, heat vinegar, soy sauce, ginger, oil, Splenda, and garlic powder to a boil. Remove from heat and drizzle over spaghetti mixture and combine. Enjoy!

Total servings - 3 1/2 cups

Serving size - 1 cup

Points per serving - 5

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)