

Chicken Rotel Casserole

Recipe by Kim Kiser and her mom, Jean Travisone, in Adel, GA

- 2 Lg. Chickens
- 2 Lg. chopped green peppers
- 1 Lg. chopped onion
- 1 lb. box Velveeta cheese
- 1 Lg. can of mushrooms
- 1 stick butter
- 1 (7oz.) pkg. vermicelli
- 1 can Rotel tomatoes
- 2 Tbsp. Worcestershire sauce
- 1 can tiny green peas

Directions:

Boil chickens and save at least 1 1/2 quarts of broth. If not enough broth you can use 1 can of chicken broth with water to make 1 1/2 quarts. Tear chicken into bite size pieces and set aside. Sauté onions and peppers in butter until soft and translucent; set aside. Cook vermicelli in saved broth; don't drain. Add mashed Rotel tomatoes, Worcestershire sauce and cook for 5 more minutes. Add drained peas, mushrooms, onions and peppers to the vermicelli mix. Add cheese cut into chunks and stir until fully melted. Add chicken, stir thoroughly place in a covered casserole dish and bake at 350 degrees for 45 minutes. ENJOY!!