

Chicken Ro-Tel

Mary Stewart

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*3 cups (two whole breasts)
cooked chicken breasts, cut
in bite-size pieces
broth reserved from cooking
the chicken
1 onion, chopped
1 bell pepper
2 stalks celery
1 stick margarine
1/2 can Ro-tel tomatoes (to
taste)
1 can cream of mushroom
soup
1 pound Velveeta cheese,
cubed
1 small can mushrooms
1 package (7 ounce)
vermicelli*

Preheat the oven to 350 degrees.

In a large skillet, saute' the onion, celery and pepper in margarine until tender.

In a pot, cook the vermicelli in the chicken broth according to package directions. Drain.

Add the pasta to the saute'd vegetables. Add the tomatoes, soup, Velveeta and mushrooms. Stir until the cheese melts. Transfer to a baking dish.

Bake for 30 minutes.

Per Serving (excluding unknown items): 1405 Calories; 101g Fat (63.7% calories from fat); 16g Protein; 113g Carbohydrate; 6g Dietary Fiber; 2mg Cholesterol; 2174mg Sodium. Exchanges: 5 1/2 Grain(Starch); 3 1/2 Vegetable; 20 Fat.