

Chicken Rotel

- Whole chicken
- Egg noodles
- 1 stick butter
- 1 pound Velveeta
- 1 can Cream of Chicken Soup
- 1 can Rotel
- 1 onion diced
- 1 bell pepper, diced
- 1 can pimientos
- 1 jar sliced mushrooms
- 1 package shredded sharp cheddar cheese

Boil chicken in large pot in water salted to taste. Remove chicken from broth, cool. Bring broth back to boil (may need to add more water) and boil noodles in broth until done.

Meanwhile, remove chicken from bones and tear or cut into pieces.

Drain noodles, and add sliced Velveeta, mix until melted. Add Cream of Chicken Soup. Mix together.

In separate pan, melt butter and sauté onion, bell peppers, and mushrooms. Add pimientos and Rotel. Add this mixture to pot with noodles and chicken. Mix and pour into 9×13 casserole dish. Cover with cheese. Bake at 350° for 30 minutes or until bubbly.