



Poultry

Cheesy Chicken Casserole

- 6 boneless chicken breasts (about 1 $\frac{1}{4}$ pounds)
- 1 (16-ounce) package vermicelli
- 1 (10-ounce) package frozen broccoli
- 1 medium onion, chopped
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{2}$ cup chopped green bell pepper
- $\frac{1}{2}$ cup melted margarine
- 8 ounces mushrooms, sliced
- 16 ounces Velveeta cheese, cubed
- 1 (10-ounce) can cream of mushroom soup
- 1 (10-ounce) can tomatoes with green chiles
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{4}$ cup bread crumbs

Rinse the chicken well. Cook in water to cover in a saucepan until tender. Remove from the broth, cool, and cut into bite-size pieces, reserving the broth. Cook the vermicelli and broccoli in the reserved broth until tender; drain. Sauté the onion, celery and green pepper in the margarine in a large skillet until tender. Add the mushrooms, Velveeta cheese, soup and tomatoes. Cook until the cheese melts, stirring constantly. Fold in the chicken, vermicelli and broccoli. Spoon into a greased 9x13-inch baking dish. Sprinkle with the Parmesan cheese and top with the bread crumbs. Bake, uncovered, at 350 degrees for 30 to 45 minutes or until bubbly. Prepare 1 day in advance for the best results. May freeze leftovers. Yield: 8 servings.

Beverly Zeringue, Vacherie