

# COLD CHICKEN VERMICELLI

"Top with shredded mozzarella before baking, if desired. Also an easy recipe to make in your Crock-Pot®--use no butter and add 1 cup of canned chicken broth."

2 hours | 10 Servings | 558 Cal Per Serving

## Ingredients

(2 to 3 pound) whole chicken  
12 ounces QandQ Vermicelli (FIDEO)  
3/4 cup butter  
4 stalks celery, chopped  
1 clove garlic, minced  
1 onion, chopped  
1 green bell pepper, chopped  
2 (10 ounce) cans diced tomatoes with green chile peppers  
1 pound processed cheese, cubed  
2 (4.5 ounce) cans sliced mushrooms

## Directions

Prep 30 m | Cook 1 h 30 m | Ready In 4 hours

Place whole chicken in large pot or Dutch oven and cover with water. Bring to a boil, reduce heat, and simmer 40 to 60 minutes, until tender. Remove chicken from pot, reserving broth. Skin and bone chicken; set meat aside.

Preheat oven to 350 degrees F (175 degrees C)

Bring chicken broth to a boil. Stir in pasta and cook 8 to 10 minutes, until al dente.

Remove pasta from pot and set aside.

In a large skillet over medium heat, melt butter. Cook celery, garlic, onion and bell pepper in butter until tender. Toss celery mixture with pasta, diced tomatoes and green chiles, processed cheese, sliced mushrooms and chicken meat. Place in 9x13 inch baking dish.

Pour reserved chicken broth over to moisten.

Bake in preheated oven 20 minutes, until hot and bubbly.

Let Chill for two hours in a covered dish and serve.