

Huntington Chicken

BOIL A FRYER CHICKEN WITH 2 KNORR CHICKEN BULLION, 1 STALK CELERY, 1 ONION SLICED. (ADD LEEK IF DESIRED)

Cook in Large stockpot on med/low heat about 1.5 hours until chicken is well done. Remove chicken from broth with two large spoons. Place in pie plate to cool-pick chicken off bones. Discard bones and skin. Use stock for cooking pasta.

Cook 2 CUPS OF MACARONI NOODLES:

Cook 8 minutes in left over chicken stock, drain and cover. In the stockpot combine: **1 SMALL JAR PIMENTOS, COOKED CHICKEN MEATS, 1 REGULAR CAN OF GREEN PEAS** (not drained) and **COOKED NOODLES.**

Microwave until creamy:

8 OZ. VELVEETA CHEESE (cut in small blocks)
1/2 CUP WARM MILK. Whisk until smooth and add to stockpot.

Mix all the ingredients well and place in a 13x9 baking dish-top with shredded cheese. Bake at 350 for 50 minutes. Serves 8-10

"This has no canned soups, and it is so good...Tammy"