

# Pantry Chicken Casserole

Using pantry items plus a couple of fresh items, you can create a cheesy, comforting casserole your whole family will love.

**Prep Time:** 15 mins

**Total Time:** 55 mins

**Cook Time:** 40 mins

**Servings:** 10



## Ingredients:

- 1 (16 oz) package penne pasta
- 4 tablespoons salted butter
- 1 green bell pepper – stemmed, seeded, and finely chopped
- 1 (8 oz) package sliced fresh mushrooms
- 2 (8 oz) packages Velveeta<sup>®</sup> cubed
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, undrained
- 1 (10 oz) can ROTEL<sup>®</sup>, undrained
- 1 (4 oz) can mild chopped green chile peppers
- 4 cups cooked chicken, cut into bite-sized pieces

**Step 1** – Preheat the oven to 350 degrees F. Spray a large casserole dish with cooking spray.

**Step 2** – Bring a large pot of lightly salted water to a boil. Add penne and cook, stirring occasionally, until tender yet firm to the bite, about 11 minutes. Drain.

**Step 3** – Melt butter in a large skillet over medium heat. Add onion and bell pepper, cooking until vegetables are tender. Add mushrooms and cook until their liquid is released. Add garlic and cook, stirring occasionally, until fragrant.

**Step 4** – Stir in Velveeta<sup>®</sup>, diced tomatoes with juice, ROTEL<sup>®</sup> with juice, and mild chile peppers. Cook and stir until cheese has melted. Remove from heat and stir in cooked pasta and chicken. Pour into baking dish.

**Step 5** – Bake in the preheated oven until heated through, about 20 minutes. Serve warm.