

Moma's Hot Chicken Salad!

This is a wonderful casserole! We grew up loving this. Serve with fruit and broccoli

Serves 6-8, unless you're really hungry!

INGREDIENTS:

4 cups	Cooked chicken breasts
½ cup	Almonds, slivered and toast in 1½ c butter (1 stick). May use walnuts/
½ c	Butter, (if butter is salted, eliminate salt from above)
2 cups	Celery, chopped
1/4	Onion yellow, chopped
2 tsp	Pimento, chopped
1	Green Bell pepper, chopped
1 ½ cups	Mayonnaise or cream of mushroom soup (or white sauce)
2 tsp	Lemon juice, optional
½ c	Cheddar, grated
½ tsp	Salt, do not add if butter is salted
6 cups	Potato chips, crushed (plain potato chips are preferred)



INSTRUCTIONS:

1. Toast almonds in butter. Set aside to cool.
2. Cut chicken into bite-sized pieces.
3. Chop celery, onions, bell pepper, and pimentos.
4. Crush potato chips. (TIP: puncture bag, and crush bag with hands until chips are in small pieces.
5. Oil baking dish. (or spray PAM or natural version)
6. Line bottom with half of the chips.
7. Mix almonds, veggies, chicken, mayo, lemon juice, salt (if butter was unsalted), and lemon juice (lemon juice is optional).
8. Lastly stir in cheese.
9. Pour chicken mixture into pyrex (at this point: great for refrigerating a day or for freezing).
10. Top with remaining chips.
11. Bring casserole to room temperature.
12. Bake 350 covered for 30 minutes; uncovered for 10 minutes until chips are crispy.

Freezes wonderfully well.

ENJOY!

Les'a Cole