

Smoky Chicken Spread

Mary Beth Wagner - Rio, WI
Taste of Home Annual Recipes - 2020

Yield: 4 cups

*3/4 cup mayonnaise
1/4 cup onion, finely
chopped
1 tablespoon honey
1/2 teaspoon seasoned salt
1/8 teaspoon pepper
3 cups cooked chicken,
finely chopped
1/2 cup celery, finely
chopped
1/2 cup smoked almonds,
coarsely chopped
assorted crackers*

In a large bowl, mix together the mayonnaise, onion, honey, seasoned salt and pepper.

Stir in the chicken, celery and almonds.

Refrigerate, covered, for at least two hours.

Serve with crackers.



Per Serving (excluding unknown items): 2001 Calories; 159g Fat (69.7% calories from fat); 133g Protein; 24g Carbohydrate; 2g Dietary Fiber; 415mg Cholesterol; 1999mg Sodium. Exchanges: 0 Grain(Starch); 18 1/2 Lean Meat; 1 Vegetable; 12 Fat; 1 Other Carbohydrates.