

Chicken Casserole

Mrs J A Bailey

St Timothy's - Hale Schools - Raleigh, NC - 1976

1 1/2 cups chopped chicken
1/2 cup mayonnaise
1/2 cup chopped almonds
1 can cream of chicken
soup
1/2 cup celery
2 hard-boiled eggs, sliced
thin
crushed potato chips (for
topping)

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, mayonnaise, almonds, celery and eggs.

Turn the mixture into a casserole dish.

Top with chopped potato chips.

Bake for 20 minutes.

Per Serving (excluding unknown items): 1495 Calories; 150g Fat (85.2% calories from fat); 32g Protein; 26g Carbohydrate; 6g Dietary Fiber; 472mg Cholesterol; 1794mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 17 Fat.