

# Baked Chicken Salad

Anna Mary Brenneman

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*2 cups cooked chicken,  
chopped  
1/2 cup onion, chopped  
1/2 cup green pepper,  
chopped  
1/2 cup celery, chopped  
1/2 cup mayonnaise  
2 slices bread, cut into  
cubes  
1 can (10 ounce) cream of  
mushroom soup  
2 eggs  
1/2 cup milk  
shredded Cheddar cheese  
(to taste)*

Preheat the oven to 325 degrees.

In a bowl, combine the chicken, onion, green pepper and celery. Add enough mayonnaise to hold the mixture together.

Spread half of the bread on the bottom of a two-quart baking dish. Layer the chicken salad, remaining bread and the soup over the top.

In a bowl, mix the eggs and milk. Pour over the top of the mixture. Sprinkle with cheese.

Bake for one hour.

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Per Serving (excluding unknown items): 303 Calories; 22g Fat (63.9% calories from fat); 19g Protein; 9g Carbohydrate; 1g Dietary Fiber; 120mg Cholesterol; 400mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.