

Hot Chicken Salad South Dakota

Yvonne Bucklin - Selby, SC

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Servings: 12

4 cups cooked chicken, diced
3/4 cup salad dressing
2 cans (10-3/4 ounce ea) cream of mushroom or cream of chicken soup
1/2 cup celery, diced
1 can (5 ounce) water chestnuts, sliced
1/4 cup black olives, sliced
1 teaspoon salt
2 teaspoons minced onion
2 tablespoons lemon juice
1 small jar pimiento
1 box Triscuits, crushed
1/3 cup slivered almonds

Preparation Time: 30 minutes

Bake Time: 1 hour 15 minutes

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, salad dressing, soup, celery, water chestnuts, black olives, salt, onion, lemon juice and pimiento.

Place one-half of the crushed Triscuits in the bottom of a greased 13x9-inch baking dish. Cover with the filling mixture. Sprinkle almonds over the top. Sprinkle the remaining Triscuits over the top. Cover with foil.

Bake, covered, in the oven for one hour. Uncover the dish.

Bake, uncovered, for an additional 15 minutes.

Per Serving (excluding unknown items): 109 Calories; 5g Fat (37.7% calories from fat); 15g Protein; 1g Carbohydrate; trace Dietary Fiber; 40mg Cholesterol; 243mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat.