

# Baked Chicken Salad II

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 6

*2 cups cooked chicken,  
diced  
1 1/4 cups celery, diced  
1/2 cup round buttery  
crackers, finely crushed  
1 can (10-3/4 ounces)  
cream of chicken soup  
1 cup mayonnaise  
2 hard-cooked eggs,  
chopped  
1/2 tr salt  
1/8 teaspoon pepper  
potato chips, crushed*

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, celery, crackers, soup, mayonnaise, eggs, salt and pepper. Place the mixture into a greased one-quart casserole dish.

Top with the potato chips.

Bake for 35 to 45 minutes or until hot and bubbly.

Per Serving (excluding unknown items): 393 Calories; 36g Fat (80.0% calories from fat); 18g Protein; 3g Carbohydrate; trace Dietary Fiber; 125mg Cholesterol; 629mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 3 Fat.