
Crunchy Chicken Casserole

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

2 tablespoons butter

1 medium onion, chopped

1 pouch (8.8 ounce) ready to serve long-grain rice

3 cups cooked chicken, chopped

1 1/2 cups frozen petite peas

6 ounces (1-1/2 cups) sharp cheddar cheese, shredded

1 cup mayonnaise

1 can (10-3/4 ounce) cream of chicken soup

1 can (8 ounce) sliced water chestnuts, drained

1 jar (4 ounce) sliced pimientos, drained

3 cups coarsely crushed ridged potato chips

Preheat the oven to 350 degrees.

In a skillet over medium heat, melt the butter. Add the onion and cook, stirring frequently, until tender, about 5 minutes.

Cook the rice in a microwave according to package directions. In a large bowl, combine the cooked onion, rice, chicken, peas, cheddar cheese, mayonnaise, soup, water chestnuts and pimientos. Toss gently. Spoon the mixture into a lightly greased 13 x 9-inch baking dish. Top with the potato chips.

Bake, uncovered, until bubbly, 20 to 25 minutes.

(To make ahead: Prepare and spoon the casserole into the baking dish omitting the crushed potato chips. Cover and refrigerate up to twenty-four hours. Uncover and let stand for 30 minutes. Add the crushed chips just before baking as directed.)

Chicken

Per Serving (excluding unknown items): 661 Calories; 57g Fat (76.1% calories from fat); 38g Protein; 2g Carbohydrate; trace Dietary Fiber; 151mg Cholesterol; 754mg Sodium. Exchanges: 5 1/2 Lean Meat; 0 Vegetable; 6 1/2 Fat.