

Aunt Helens Casserole

*Chickadee Cottage Cookbook
Best of the Best from Minnesota Cookbook*

Servings: 8

*2 cups cooked white meat
chicken (or turkey), diced
1 teaspoon onion (dried is
fine)
3/4 cup real mayonnaise
1 cup celery, finely chopped
1/4 teaspoon white pepper
1 can cream of chicken
soup
1 tablespoon lemon juice
2 cups cooked rice (OR 2/3
cup uncooked)
TOPPING
1/2 cup crumbled buttered
cornflake crumbs
1/2 cup slivered almonds*

In a large bowl, combine the chicken, onion, mayonnaise, celery, pepper, soup, lemon juice and rice. Turn the mixture into a sprayed 1-1/2-quart casserole dish.

Refrigerate for at least two hours or overnight.

Preheat the oven to 375 degrees.

In a bowl, combine the cornflake crumbs and almonds. Sprinkle over the top of the casserole.

Bake for 30 minutes.

Per Serving (excluding unknown items): 71 Calories; 6g Fat (68.0% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 137mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat.