

Hot Chicken Crunch Michigan

*Erdene McHenry - Muskegon, MI
Treasure Classics - National LP Gas Association - 1985*

Servings: 12

*3 cups cooked chicken,
diced
1 can (10-3/4 ounce) cream
of chicken soup
2 cups celery, chopped
1/2 cup chopped almonds
1/4 cup pimiento, chopped
3/4 cup mayonnaise
2 tablespoons lemon juice
3 tablespoons onions,
chopped
1 teaspoon salt
3 hard-boiled eggs, sliced
1/2 cup American cheese,
grated
2 cups potato chips,
crushed*

Preparation Time: 20 minutes**Bake Time: 40 minutes**

Preheat the oven to 450 degrees.

In a bowl, combine the chicken, soup, celery, almonds, pimiento, mayonnaise, lemon juice, onions and salt.

Pour the mixture into an ungreased 9x12-inch casserole dish.

Top with the sliced eggs, cheese and potato chips.

Bake, uncovered, in the oven for 15 minutes. Reduce the heat to 350 degrees.

Bake for an additional 25 minutes.

Per Serving (excluding unknown items): 457 Calories; 33g Fat (64.1% calories from fat); 18g Protein; 24g Carbohydrate; 3g Dietary Fiber; 93mg Cholesterol; 702mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Fruit; 4 1/2 Fat.