

Hot Chicken Salad Pennsylvania

Mary Lou Rich - Kane, PA

Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*5 cups cooked chicken,
cubed
2 cans (10-3/4 ounce ea)
cream of chicken soup
1 teaspoon onion flakes
1 cup celery, chopped
1 jar (3 ounce) pimientos
1 package (10 ounce)
frozen peas, cooked slightly
1 cup mayonnaise (do not
use salad dressing)
1 small package potato
chips, crushed*

Bake Time: 45 minutes

In a bowl, mix the chicken, soup, onion flakes, celery, pimientos, peas and mayonnaise.

Turn the mixture into a buttered three-quart casserole dish' Sprinkle the potato chips over the top.

Bake in the oven at 350 degrees for 45 minutes.

(This dish can be made in advance and baked just before serving or baked ahead and frozen, then reheated when needed.)

Per Serving (excluding unknown items): 1540 Calories; 47g Fat (28.8% calories from fat); 228g Protein; 36g Carbohydrate; 6g Dietary Fiber; 615mg Cholesterol; 2710mg Sodium. Exchanges: 2 1/2 Grain(Starch); 31 Lean Meat; 1 Vegetable; 3 Fat.