

Hot Chicken salad

June Wilson

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Servings: 6

*2 cups (3 whole breasts)
cooked chicken breasts,
diced
2 cups celery, diced
1 cup cream of chicken
soup
1 cup mayonnaise
1 can (8 ounce) water
chestnuts, sliced
salt (to taste)
1 tablespoon lemon juice
1 heaping teaspoon raw
onion, grated
small package potato chips*

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, celery, soup, mayonnaise, water chestnuts, salt, lemon juice and onion. Mix well.

Turn into a casserole dish. Crumble the potato chips on top.

Bake for about 15 minutes or a little longer.

Per Serving (excluding unknown items): 289 Calories; 32g Fat (94.2% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 408mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 3 Fat.