

# Chicken Rice Casserole with Almonds

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 8

*3 cups cooked chicken,  
diced  
1 package (2-3/4 ounces)  
sliced almonds  
2 cups cooked rice  
4 hard-cooked eggs,  
chopped  
2 cans (10-3/4 ounce ea)  
cream of mushroom soup  
1 1/2 cups celery, chopped  
1 small onion, chopped  
1 cup mayonnaise  
2 tablespoons lemon juice  
1 cup soft bread crumbs  
2 tablespoons margarine,  
melted*

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, almonds, rice, eggs, soup, celery, onion, mayonnaise and lemon juice. Mix well.

Spoon the mixture into a lightly greased shallow two-quart casserole dish.

In a bowl, combine the bread crumbs and melted margarine. Stir to coat. Sprinkle the crumbs over the top of the casserole.

Bake, uncovered, for 40 to 45 minutes.

(May be made a day before but do not add the "buttered crumbs". Allow to sit for one hour at room temperature. Add the crumbs and bake.)

Per Serving (excluding unknown items): 575 Calories; 43g Fat (66.1% calories from fat); 26g Protein; 24g Carbohydrate; 2g Dietary Fiber; 161mg Cholesterol; 572mg Sodium. Exchanges: Grain(Starch); 3 Lean Meat; 1 Vegetable; 0 Fruit; 5 Fat.