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# Baked Chicken Salad III

*Vivian Lovcik*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

## **SALAD**

**2 cups cooked chicken, diced**

**1/2 cup slivered almonds**

**18 ounces water chestnuts, drained and sliced**

**1 small jar pimientos**

**1/4 cup celery, diced**

**2 tablespoons lemon juice**

**1 cup Miracle Whip**

## **TOPPING**

**1 cup French fried onions, crumbled**

**3/4 cup mild cheddar cheese, grated**

Preheat the oven to 350 degrees.

In a bowl, combine the chicken, almonds, water chestnuts, pimientos, celery, lemon juice and Miracle Whip. Toss lightly until the ingredients are blended.

Transfer the mixture into a two-quart baking dish.

In a bowl, mix the French fried onions and Cheddar cheese. Sprinkle over the chicken mixture.

Bake for 30 minutes.

Yield: 4 to 6 servings

## **Salads**

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*Per Serving (excluding unknown items): 925 Calories; 51g Fat (48.8% calories from fat); 102g Protein; 18g Carbohydrate; 5g Dietary Fiber; 238mg Cholesterol; 251mg Sodium. Exchanges: 1 Grain(Starch); 14 Lean Meat; 1/2 Vegetable; 0 Fruit; 6 1/2 Fat.*