



# Noreen's Kitchen

## Hot Chicken Salad

### Ingredients

1 cup slivered almonds, toasted	2 cups shredded Cheddar cheese
4 cups chopped cooked chicken	½ cup grated parmesan cheese
2 cups sliced celery	1 cup mayonnaise
1 cup chopped onion	1 cup sour cream
1-pound cremini mushrooms, sautéed	¼ cup fresh lemon juice
1/2 teaspoon salt	
1/2 teaspoon pepper	
1 teaspoon onion powder	
1 teaspoon garlic powder	
1/2 teaspoon cayenne pepper (optional)	

### **Topping:**

½ cup grated parmesan cheese
1 cup shredded cheddar cheese
1 cup crushed parmesan crisps or pork rinds

### Step by Step Instructions

Preheat oven to 350 degrees.

Prepare a 9 x 13 casserole dish with cooking spray. Set aside.

Melt butter in a skillet and Sautee mushrooms until soft. You may add salt and pepper or any other seasonings you prefer to these. Set aside

Mix the sauce by combining mayonnaise, sour cream and lemon juice, salt, pepper, onion powder, garlic powder and cayenne pepper in a bowl. Whisk well to incorporate.

Add 2 cups of shredded cheddar and ½ cup parmesan cheese to the sauce and stir well to combine.

In a large bowl combine sauce, ½ cup of slivered almonds, cubed chicken, celery, onion, and sautéed mushrooms. Blend well to incorporate.

Pour mixture into prepared casserole dish.

Combine remaining ½ cup of parmesan and 1 cup cheddar along with the crushed parmesan crisps or pork rinds and remaining toasted almonds. Sprinkle evenly over the casserole.

Bake for 30 minutes until browned and bubbly. Remove from oven and allow to rest for 10 minutes before serving.

For nutrition information go to [www.noreenskitchen.com/hotchickensalad](http://www.noreenskitchen.com/hotchickensalad)

