



Hot Chicken Salad

This has always been a family favorite for baby and wedding shower luncheons. Light, but very satisfying. It is just delicious!

4 cups cooked chicken breasts, diced

1 teaspoon white pepper

4 teaspoon lemon juice

1 1/2 cups shredded cheddar cheese

1 cup salted whole cashews

2-6 ounce cans sliced water chestnuts (drained)

4 cups sliced celery

2-15 ounce cans chicken broth

1 medium diced onion

2 cups crushed potato chips

1 cup mayonaise



Place chicken breasts in a shallow pan, half-cover with broth and simmer until cooked through (turn once). Allow to cool and dice into medium size pieces (About 3/4" x 3/4")

Mix all ingredients together (except potato chips and cheddar cheese) until all the ingredients are coated evenly. Place the mixture in a baking dish. Sprinkle shredded cheddar cheese on top and then cover evenly with the crushed potato chips.

Bake uncovered in a 400 degree preheated oven for about 45 minutes, or until heated through. The casserole should be bubbling with cheese melted. The time depends on size of the casserole.