

KATHY'S HOT CHICKEN FOR LUNCH

2 cups cooked chicken, cubed
2 cups sliced celery
1/2 cup toasted almonds
1/2 cup sliced water chestnuts
1/2 tsp. salt
2 tsp. minced onion
2 Tbsp. lemon juice
1 cup mayonnaise
1/2 cup grated swiss cheese
potato chips, crushed

Combine all ingredients except the cheese and chips. Pile lightly into baking dish. Sprinkle with cheese & chips. Bake at 375° for 15 minutes.

Variation: To make curried chicken, add 1 tsp. curry powder when combining ingredients. Substitute cashews for almonds.

A very special luncheon dish prepared for the St. Simon Library Moms by Kathy Valentine.