



Almond Accents Chicken Casserole

- Filling:
 - 1 (6-oz.) package Almond Accents® Original Oven Roasted sliced almonds
 - 1 lb. cooked diced chicken breast
 - 1 (7-oz.) container diced celery and onion (found in produce section)
 - 1/3 cup mayonnaise
 - 1 Tbsp. fresh squeezed lemon juice
 - 1 (2-oz.) small jar chopped pimento, drained
 - 1 (10 3/4-oz.) can cream of chicken soup
 - 2 hard boiled eggs, chopped
- Topping:
 - 1 1/2 cup plain potato chips
 - 3/4 cup grated sharp cheddar cheese
 - 1/2 stick of butter



Preparation Time : 15
minutes

Preheat oven to 350°F. In large bowl, mix half the Almond Accents and all filling ingredients together until well blended. Spoon filling into a greased 11x7x2-inch baking pan; set aside. In bowl, mix potato chips and cheddar cheese together. Evenly sprinkle over filling then top with remaining Almond Accents. Slice pats of butter over topping. Bake, uncovered, 25 minutes or until heated through.

Makes 4 to 6 servings

For more great recipe ideas, visit www.almondaccents.com.