

Taste of Home



Contest-Winning Hot Chicken Salad

TOTAL TIME: Prep: 30 min. Bake: 30 min.

YIELD: 8 servings.

After I tasted this hot chicken salad at a women's luncheon, I left with the recipe in hand. I was our city clerk for several years, and on election days I brought this to serve our poll workers for lunch. It got everyone's vote of approval! I've found it is also delicious stuffed in a tomato. —Ruth Glabe, Oronoco, Minnesota

Ingredients

2 pounds boneless skinless chicken breasts

2 bay leaves

4 cups diced celery

1 can (10-1/2 ounces) condensed cream of chicken soup, undiluted

2 cups mayonnaise

2 cups sour cream

2 cans (8 ounces each) water chestnuts, drained

1 can (8 ounces) mushroom stems and pieces, drained

1 cup slivered almonds

2 tablespoons chopped onion

2 tablespoons lemon juice

2 teaspoons salt

1/2 teaspoon pepper

2 cups shredded cheddar cheese

2 cans (2.8 ounces each) french-fried onions

Chopped green onions, optional

Directions

1. Preheat oven to 350°. Place chicken in a Dutch oven and cover with water; add bay leaves. Bring to a boil. Cook, uncovered, until chicken juices run clear. Remove chicken and cut into 1/2-in. cubes; place in a large bowl. Stir in the next 11 ingredients.

2. Transfer to a 13x9-in. baking dish (dish will be full). Sprinkle with cheese and french-fried onions. Bake, uncovered, until heated through, about 30 minutes. Garnish with green onions, if desired.

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