



savory
HOT CHICKEN SALAD

prep time: 15-20 mins | cook time: 30 mins

ingredients:

- 1 whole chicken or four chicken breasts (cooked)
- 1 small white onion finely diced
- 1 can of water chestnuts drained rough chopped
- 1-2 cups roughly chopped celery
- 1 cup of white cheddar
- 1/4 of sour cream
- 2 tablespoons of butter
- 1 cup mayo
- 2 sleeve Ritz crackers

instructions

While I prefer to use rotisserie chicken, you can also bake four chicken breast ahead of time for shredding. Bake chicken, then shred.

In a large mixing bowl combine cooked shredded chicken, mayo, celery, onion, water chestnuts (drain the water & you can chop if you want), salt, pepper, and shredded white cheddar. It's super creamy but the celery, almonds, and Ritz crackers add a lot of crunch. Mix until just combined.

Lay out chicken, mayo, celery, white onion, water chestnuts, salt, pepper, and shredded white cheddar mixture in large casserole dish.

Bake mixture by placing it into an oven preheated to 350 degrees for 15 minutes. There it will begin to bubble as it combines into a savory, delicious casserole.

While it is baking, crumble up Ritz crackers in a small bowl. Keep in mind, you do not want too crumbly. You will want a bread crumb like consistency. If you are freezing half of the recipe for later, wait until you are ready to bake for this step.

Melt the butter in another small bowl.

Pour melted butter on Ritz Cracker crumbles. You want Ritz Cracker crumbles to absorb the butter but not turn to mush. Use a fork to combine just like stuffing. Do not combine until you are ready to put it in the oven.

Bake for 15 additional minutes or until the topping crisps up.