

# Almond Chicken Casserole



PREPARATION TIME  
**25 minutes**



COOKING TIME  
**30 minutes**



PERFECT PARTNER  
**French bread**



The leftovers from this dish will make a tasty chilled chicken salad. Spoon on top of a bed of lettuce, sprinkled with paprika, or spread on wheat bread with Swiss cheese for a nutritious lunch idea.

## SHOPPING LIST

- chicken • bell peppers
- celery • almonds
- Swiss cheese

## ON HAND

- oil • dried parsley
- mayonnaise • onion

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## INGREDIENTS

- 3 skinless, boneless chicken breasts, cooked (4 ounces each)
- 1 tablespoon vegetable oil
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1/4 cup chopped onion
- 1 1/2 cups chopped celery
- 1/2 cup slivered almonds, divided
- 1 cup shredded Swiss cheese, divided
- 1 cup mayonnaise
- 1 tablespoon dried parsley

SERVES 4

**COOKIN'**  
*Xpress*

- To reduce overall preparation time for this recipe, chop the bell peppers and onion together in a mini food chopper.

## Make Ahead

Prepare this tasty casserole through step 3 up to 4 hours in advance. Store in the refrigerator until ready to cook.

## VARIATION

*Add chopped artichoke hearts to this recipe for extra texture and flavor.*

**1** Preheat oven to 350°F. Cut chicken into cubes. Heat oil in a small skillet over medium-high heat; add bell peppers and onion. Sauté until tender, about 5 minutes.



**2** Combine chicken, celery and 1/4 cup almonds in a large bowl. Stir in bell pepper mixture and 3/4 cup Swiss cheese. Add mayonnaise and parsley; mix gently.

**3** Spoon chicken mixture into a large baking dish. Bake until golden brown, about 25 minutes. Remove from oven.



**4** Sprinkle remaining almonds and Swiss cheese on top of casserole. Bake for 5 minutes longer.