

Fresh SALADS



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Chicken Salad

1 rotisserie cooked chicken
¼ cup lemon juice
¼ tsp. salt
¼ tsp. Accent
½ tsp. sage
½ cup diced celery

½ cup chopped onion
½ cup sour cream
½ cup salad dressing
¾ cup cashews
½ of a large bag of chow mein noodles

Remove skin and bones from chicken; dice. Let cool. Spread in 9x13 inch pan and sprinkle with lemon juice, salt, Accent and sage. Mix together and let stand in refrigerator for about 4 hours. Add celery, onion, sour cream and salad dressing. Mix well and refrigerate overnight. Just before serving add cashews and noodles.
Serves 8.

“ This is an easy, make ahead recipe. It has been served at showers and parties, and there are always requests for the recipe. ”