

Hot Chicken Salad

2 tablespoons fresh lemon juice
½ teaspoon pepper
½ teaspoon salt
½ cup slivered almonds
1 cup diced celery
2 cups cooked cubed chicken breast
1 cup mayonnaise
1 cup grated sharp cheddar cheese
1 cup crushed potato chips

Preheat oven to 350 °F. Spray a 13 by 9 inch baking dish with vegetable oil cooking spray. In a large mixing bowl combine the chicken, celery, almonds, salt, pepper, lemon juice, mayonnaise, and cheese. Place the mixture in the prepared baking dish. Spread the crushed potato chips on top. Bake for 20 minutes, or until bubbly.