

Rice and Chicken with Water Chestnuts by Food Storage Moms

Ingredients:

- 2 Cups cooked chicken cut into bite size pieces (or 2 cans of chicken drained-12.5 ounces) (or equal amount of reconstituted freeze-dried chicken)
- 3 Cups cooked rice
- ½ chopped fresh onion (or 3 tablespoons freeze-dried onions-do not reconstitute)
- 1 cup fresh celery chopped in bite size pieces
- 1 can water chestnuts drained, sliced or chopped (approximately 8 ounces)
- 1 cup mayonnaise or miracle whip
- 2 Tablespoons lemon juice
- 1 cup almonds, slivered or sliced (Add to the top of casserole the last 5-10 minutes-continue baking)

Instructions:

1. Pre-heat the oven to 350 degrees. Place all the ingredients in a large bowl except the almonds. Stir the mixture until blended well. Place in a 9-inch by 13-inch greased pan and bake uncovered for 30-40 minutes or until heated through. Add the almonds to the top of the casserole during the last 5-10 minutes of baking.