

Betty's Hot Chicken Salad Tarts Recipe



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In this video, Betty demonstrates how to make her Hot Chicken Salad Tarts. Made with chicken chunks, celery, pimiento, almonds, some flavorings, and then topped with shredded cheese and baked in pastry shells, this chicken salad is sure to please! The chicken salad may be served with or without the tart shells, and with or without the shredded cheese topping.

Ingredients:

6 small frozen pastry shells
2 cups cooked chicken, cubed or chunked (You may use leftover chicken. If you use canned chicken, drain off the broth.)
 $\frac{3}{4}$ cup chopped celery
 $\frac{3}{4}$ cup mayonnaise
 $\frac{1}{2}$ cup almonds, coarsely chopped and toasted
2 tablespoons minced onion
1 tablespoon lemon juice
 $\frac{1}{8}$ teaspoon ground black pepper
1 pimiento or red bell pepper, cut into thin half-strips
 $\frac{1}{2}$ cup finely shredded Cheddar-Monterey Jack cheese (You may use shredded sharp Cheddar cheese.)

Bake 6 small pastry shells according to package directions. (I baked mine at 350 degrees for about 6 minutes.) In a large saucepan, combine 2 cups cooked chicken, $\frac{3}{4}$ cup chopped celery, $\frac{3}{4}$ cup mayonnaise, $\frac{1}{2}$ cup chopped, toasted almonds, 2 tablespoons minced onion, 1 tablespoon lemon juice, $\frac{1}{8}$ teaspoon ground black pepper, and 1 pimiento that has been cut into thin half-strips. Cook over low heat until mixture is thoroughly heated, stirring often. Fill partially-baked pastry shells with heated chicken mixture. Sprinkle with shredded cheese, and bake at 350 degrees for about 8 minutes, or until cheese is melted and crust is beginning to brown. Serve immediately. (The tarts may be easily removed from their aluminum foil containers after a minute or so.) If you have additional heated chicken mixture, you may serve the hot chicken salad on a nice serving dish (omitting the cheese topping and the tart shell), for a delightful lower-calorie meal. This is a colorful, inviting, and tasty dish for brunch, lunch, or dinner!