

Chicken Salad Supreme

From Eileen R. Beran's Food Blog, May 3, 2011.

Start to finish: 15 minutes

Servings: 4

- 2 tablespoons green olives, chopped
- 2 tablespoons black olives, chopped
- 2 tablespoons pickles (sweet and/or dill), chopped
- 3/4 cup celery, small dice
- 1/2 cup slivered almonds, toasted
- 3/4 cup mayonnaise
- 2 hard cooked eggs, cubed
- 2 cups cooked chicken, cubed

In a medium bowl, combine all ingredients except eggs and chicken. Mix well. Add chicken and eggs and toss gently. Serve over salad greens and, if desired, garnish with tomatoes and black olives.

Nutrition information per serving (values are rounded to the nearest whole number):
497 calories; 342 calories from fat; 38 g fat (5 g saturated; 0 g trans fats); 147 mg cholesterol; 9.5 g carbohydrate; 26 g protein; 2 g fiber; 466 mg sodium.