

CHINESE SUNDAES KIDS WILL LOVE

6 servings

- 1 cup uncooked calrose rice (see Note)
- 1/4 teaspoon salt
- 1 pound grilled or broiled boneless, skinless chicken breasts, or 3 cups chopped cooked chicken
- Coarse salt and freshly ground pepper
- 1 (5-ounce) can ready-to-eat chow mein noodles
- 2 celery ribs, diced
- 1/2 cup slivered or chopped raw almonds
- 1 (20-ounce) can pineapple tidbits, drained
- 2 (11-ounce) cans mandarin oranges, drained, or fresh orange segments
- 1/2 cup coconut
- 1 (6-ounce) jar maraschino cherries, drained
- 1 (10.75-ounce) can condensed cream of chicken soup
- 1 cup sour cream
- 1/2 cup milk

1. Cook the rice according to package directions, adding the 1/4 teaspoon salt to the boiling water. Keep warm.
2. Meanwhile, grill or broil the chicken breasts, 6 to 8 minutes per side until no longer pink. Season to taste with coarse salt and freshly ground black pepper. Cut into bite-size pieces. Keep warm.
3. Place the noodles, celery, almonds, pineapple, oranges, coconut, and cherries in individual serving bowls.
4. To make the sauce, mix the soup, sour cream and milk in a small saucepan. Stir occasionally over medium heat until heated through. Transfer to a bowl.
5. Set up as a buffet or pass the ingredients for everyone to make their "sundaes" on dinner plates or in large bowls. Start with a bed of chow mein noodles and add rice, chicken, celery, pineapple, oranges, coconut, and almonds. Drizzle sauce over all and top with a cherry!

Note: Calrose rice is available in the Asian foods section of many supermarkets, or you may substitute any short- to medium-grain rice.

Can be made *Meatless*.

SUNDAY TRADITIONS

My daughter-in-law Shana loves this dish—as do the rest of us. Jared requests it. It's fun to fix and to serve. I love all the combinations of the different flavors, especially the crunchy noodles with all the toppings.

