**Deanna’s Mrs. Haig’s Casserole**

**Yield: 4 servings / SmartPoints per serving: 4**

¾ cup chicken broth

¼ teaspoon salt

1/8 teaspoon garlic powder

1/8 teaspoon onion powder

1/8 teaspoon pepper

1/8 teaspoon celery seed

1/8 teaspoon teaspoon thyme

3/8 cup unsweetened almond or cashew milk

¼ cup flour

1 cup diced celery

3 hard-boiled eggs, diced

2 teaspoons minced onion

2 cups cooked chicken, shredded or chopped

1 cup cooked white basmati rice

¾ cup homemade mayonnaise

1 tablespoon lemon juice

½ teaspoon salt

¼ cup toasted almonds

1 cup cornflakes, crushed

1 tablespoon Blue Bonnet light spread

Preheat oven to 325°.

Combine chicken broth, ¼ teaspoon salt, garlic powder, onion powder, pepper, celery seed and thyme; microwave until hot. Combine milk and flour in a cold saucepan and whisk well. Place pan over medium heat and cook, whisking constantly for one minute. Slowly whisk in broth mixture and cook, whisking very frequently until consistency of condensed soup.

Place mixture in a large bowl and add the celery, eggs, onion, chicken, rice, mayonnaise, lemon juice, salt and almonds. Combine well. Spoon mixure into a casserole dish coated with cooking spray.

Melt the spread and toss with the cornflakes until coated. Top casserole with crumbs.

Bake callerole for 30 minutes.

**Find more recipes at: deannathechef.com**