Japanese Dinner (Aunt Lenatte’s recipe – Grandma Marilyn’s sister-in-law)

Ingredients:

2 C cooked rice

1 large can chow mein noodles

1 Chicken, cooked and diced

1 large can pineapple (option: warm before serving)

1 ½ C celery, diced

¾ C green onions, chopped

1 pkg flaked coconut

1 C sliced almonds

3 C grated cheese

For sauce:

1 can cream of chicken soup

1 can chicken broth

1 Tbsp cornstarch

Instructions:

1. For sauce, thicken broth with cornstarch by stirring constantly over low heat in small saucepan. Once thick, add can of soup and heat through. Keep warm for serving
2. Set all the other ingredients out in the listed order and have each person go by, buffet style and put each ingredient in a thin layer on top of each other, sprinkling cheese on last
3. Pour the sauce over at the end to melt the cheese
4. Eat!