

Quick Hawaiian Haystacks

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This Hawaiian haystacks recipe can be modified in so many fun different ways Yummy easy to make meal that can feed the masses If you have ideas on how to mix it up please comment below I'd love to try your additions Add more toppings to suit your taste

Ingredients

- 2 (10.5 ounce) cans cream of chicken soup - 3 cooked chicken breasts
- cut into bite-sized pieces - ½ cup milk
- or more as needed - 4 cups cooked rice - 1 (5 ounce) can chow mein noodles - 1 (8 ounce) can pineapple tidbits
- drained - 1 cup shredded Cheddar cheese - 3 stalks celery
- chopped - 2 green bell peppers
- chopped - 3 green onions
- chopped - ½ cup flaked coconut - ½ cup slivered almonds - 1 teaspoon soy sauce
- or to taste

Instructions

1. Mix chicken soup and chicken together in a saucepan; stir in enough milk to make a gravy-like consistency. Cook and stir chicken sauce over medium heat until smooth and heated through
2. 5 to 10 minutes. Spoon 1/2 cup rice onto each of 8 plates. Layer each serving of rice with chow mein noodles
3. chicken mixture
4. pineapple
5. Cheddar cheese
6. celery
7. green peppers
8. green onions
9. coconut
10. almonds
11. and a drizzle of soy sauce
12. respectively.