

Chicken and Noodle Casserole with Mushrooms

*Louise Rousseau Brunner
Casserole Treasury (1964)*

Servings: 8

1 1/2 cups cooked chicken, diced
3/4 pound mushrooms, sliced
1/2 pound medium noodles, cooked
1/2 green pepper, diced
1 cup stuffed olives, chopped
1/2 pound sharp Cheddar or Swiss cheese, grated coarsely
2 hard-cooked eggs, chopped
2 cups rich white sauce, well seasoned
chopped parsley (for garnish)

Preheat the oven to 325 degrees.

In a large casserole, stir together the chicken, mushrooms, noodles, green pepper, olives, cheese, eggs and white sauce. Cover.

Bake for one hour. (Remove the cover after one-half hour.)

Sprinkle with parsley before serving.

Per Serving (excluding unknown items): 77 Calories; 3g Fat (31.5% calories from fat); 11g Protein; 3g Carbohydrate; 1g Dietary Fiber; 75mg Cholesterol; 38mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Vegetable; 0 Fat.

Chicken

Per Serving Nutritional Analysis

Calories (kcal):	77
% Calories from Fat:	31.5%
% Calories from Carbohydrates:	13.2%
% Calories from Protein:	55.3%
Total Fat (g):	3g
Saturated Fat (g):	1g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	75mg
Carbohydrate (g):	3g
Dietary Fiber (g):	1g

Vitamin B6 (mg):	.2mg
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.3mg
Folacin (mcg):	17mcg
Niacin (mg):	5mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
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Protein (g): 11g
Sodium (mg): 38mg
Potassium (mg): 247mg
Calcium (mg): 13mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): 8mg
Vitamin A (i.u.): 125IU
Vitamin A (r.e.): 28RE

Lean Meat: 1 1/2
Vegetable: 1/2
Fruit: 0
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 77 Calories from Fat: 24

% Daily Values*

Total Fat	3g	4%
Saturated Fat	1g	4%
Cholesterol	75mg	25%
Sodium	38mg	2%
Total Carbohydrates	3g	1%
Dietary Fiber	1g	2%
Protein	11g	
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Vitamin A		2%
Vitamin C		13%
Calcium		1%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.