Chili-Cheese Fish Sticks

Servings: 4

 package (24 ounce) fish sticks
can (15 ounce) vegetarian chili with beans
tablespoons onion, chopped
tablespoons green pepper, chopped
cup Mexican blend cheese, shredded
tablespoons sour cream
tablespoon chives, chopped Preheat the oven to 450 degrees.

Place the fish sticks in a shallow pan. Bake for 9 minutes.

Drain the excess liquid from the chili and place in a small pan over medium heat. Stir in the onion and green pepper. Cook, stirring occasionally, until heated through.

Remove the fish from the oven. Top with the chili. Evenly sprinkle on the cheese. Return to the oven until melted, about two minutes.

Place six chili cheese sticks on each of four serving plates. Top each serving with one tablespoon of sour cream and chopped chives. Per Serving (excluding unknown items): 35 Calories; 3g Fat (76.3% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 8mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat Milk; 1/2 Fat.

Seafood

Dar Camina Nutritianal Analysia

Calories (kcal):	35	Vitamin B6 (mg):	trace
% Calories from Fat:	76.3%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	17.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	6.6%	Riboflavin B2 (mg):	trace
Total Fat (g):	3g	Folacin (mcg):	5mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
(6)		Caffeine (mg):	0mg
Monounsaturated Fat (g):	1g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Dofuso	0 በ%
Cholesterol (mg):	6mg		

Carbohydrate (g):	2g
Dietary Fiber (g):	trace
Protein (g):	1g
Sodium (mg):	8mg
Potassium (mg):	43mg
Calcium (mg):	19mg
lron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	7mg
Vitamin A (i.u.):	190IU
Vitamin A (r.e.):	41 1/2RE

Food Exchanges

0
0
0
0
0
1/2
0

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 35	Calories from Fat: 27
	% Daily Values*
Total Fat 3g	5%
Saturated Fat 2g	9%
Cholesterol 6mg	2%
Sodium 8mg	0%
Total Carbohydrates 2g	1%
Dietary Fiber trace	1%
Protein 1g	
Vitamin A	4%
Vitamin C	12%
Calcium	2%
Iron	0%

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