Smoky Ham and Navy Bean Stew

Best Slow Cooker Recipes Pillsbury Classic Cookbooks #370

Servings: 4

1 pound (3 cups) cooked ham, cut into 1/2-inch cubes

1 cup dried navy beans, sorted and rinsed

2 medium stalks (1 cup) celery, sliced 2 medium (1 cup) carrots, sliced 1 small (1/4 cup) onion, chopped

2 cups water 1/4 teaspoon dried thyme leaves

1/4 teaspoon liquid smoke 1/4 cup fresh parsley, chopped **Preparation Time: 10 minutes**

Spray a 3-1/2- to 4-quart slow cooker with cooking spray.

In a slow cooker, mix all of the ingredients except the parsley.

Cover and cook on LOW heat setting for ten to twelve hours or until the beans are tender.

Sprinkle individual servings with parsley.

Start to Finish Time: 10 hours 10 minutes

Per Serving (excluding unknown items): 266 Calories; 4g Fat (14.5% calories from fat); 18g Protein; 40g Carbohydrate; 15g Dietary Fiber; 19mg Cholesterol; 488mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fat.

Slow Cooker, Soups, Chili and Stews

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Calories (kcal):	266	Vitamin B6 (mg):	.4mg
% Calories from Fat:	14.5%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	58.2%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	27.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	4g	Folacin (mcg):	215mcg
Saturated Fat (g):	1g	Niacin (mg):	3mg
Monounsaturated Fat (g):	2g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	1g	% Defuse:	n n%
Cholesterol (mg):	19mg		
Carbohydrate (g):	40g	Food Exchanges	
Dietary Fiber (g):	15g	Grain (Starch):	2

Protein (g):	18g	Lean Meat:	1 1/2
Sodium (mg):	488mg	Vegetable:	1 1/2
Potassium (mg):	942mg	Fruit:	0
Calcium (mg):	114mg	Non-Fat Milk:	0
Iron (mg):	4mg	Fat:	0
Zinc (mg):	2mg	Other Carbohydrates:	0
Vitamin C (mg):	22mg		
Vitamin A (i.u.):	10350IU		
Vitamin A (r.e.):	1034 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving	
Calories 266	Calories from Fat: 39
	% Daily Values*
Total Fat 4g	7%
Saturated Fat 1g	7%
Cholesterol 19mg	6%
Sodium 488mg	20%
Total Carbohydrates 40g	13%
Dietary Fiber 15g	59%
Protein 18g	
Vitamin A	207%
Vitamin C	37%
Calcium	11%
Iron	24%

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