Chicken Rice Soup

Sara F Patterson, Nancy F Holley & Cleo F Long Three Sisters Cookbook - Alexander City, AL

3 chicken breasts
2 quarts water
3/4 cup long grain rice, uncooked
2 carrots, chopped
1 medium onion, chopped
1 stalk celery, chopped
2 cloves garlic, minced
1 tablespoon chicken -flavored bouillon granules
2 teaspoons salt
1/4 teaspoon pepper Cook the chicken in water in a Dutch oven. Remove the chicken; cool and coarsely chop. Set aside.

Remove the fat from the broth. Bring the broth to a boil. Add the rice and remaining ingredients.

Cover and cook for 20 minutes or until the vegetables are tender.

Stir in the chicken and thoroughly heat.

Per Serving (excluding unknown items): 1617 Calories; 81g Fat (46.1% calories from fat); 185g Protein; 28g Carbohydrate; 7g Dietary Fiber; 557mg Cholesterol; 4958mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 5 Vegetable; 0 Fat.

Soups, Chili and Stews

Bar Samina Nutritianal Analysis

Calories (kcal):	1617	Vitamin B6 (mg):	5.0mg
% Calories from Fat:	46.1%	Vitamin B12 (mcg):	2.9mcg
% Calories from Carbohydrates:	7.1%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	46.8%	Riboflavin B2 (mg):	.8mg
Total Fat (g):	81g	Folacin (mcg):	87mcg
Saturated Fat (g):	23g	Niacin (mg):	88mg
Monounsaturated Fat (g):	20g 33g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	17g	Alcohol (kcal): % Pofuso:	0
Cholesterol (mg):	557mg		
Carbohydrate (g):	28g	Food Exchanges	
Dietary Fiber (g):	7g	Grain (Starch):	0
Protein (g):	185g	Lean Meat:	26

Sodium (mg):	4958mg	Vegetable:	5
Potassium (mg):	2697mg	Fruit:	0
Calcium (mg):	252mg	Non-Fat Milk:	0
Iron (mg):	8mg	Fat:	0
Zinc (mg):	8mg	Other Carbohydrates:	0
Vitamin C (mg):	34mg		
Vitamin A (i.u.):	41282IU		
Vitamin A (r.e.):	4263 1/2RE		

Nutrition Facts

Amount Per Serving

Calories 1617	Calories from Fat: 746
	% Daily Values*
Total Fat 81g	125%
Saturated Fat 23g	116%
Cholesterol 557mg	186%
Sodium 4958mg	207%
Total Carbohydrates 289	9%
Dietary Fiber 7g	29%
Protein 185g	
Vitamin A	826%
Vitamin C	56%
Calcium	25%
Iron	44%

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