Chicken & Egg Noodle Casserole

Lin Krankel - Oxford MI Taste of Home Magazine - November 2013

Servings: 8

6 cups (about 12 ounces) uncooked egg noodles

2 cans (10-3/4 ounce ea) crewam of chicken soup, undiluted

1 cup (8 ounces) sour cream

3/4 cup 2% milk

1/4 teaspoon salt

1/4 teaspoon pepper

3 cups cubed cooked chicken breasts 1 cup (about 20) butter-flavored

crackers, crushed
1/4 cup butter, melted

Preparation Time: 20 minutes

Bake: 30 minutes

Preheat the oven to 350 degrees.

Cook the noodles according to package directions for al dente. Drain.

In a large bowl, whisk together the soup, sour cream, milk, salt and pepper until blended. Stir in the chicken and cooked noodles. Transfer to a greased 13x9-inch baking dish.

In a small bowl, mix the crushed crackers and butter. Sprinkle over the top.

Bake for 30 to 35 minutes or until bubbly.

Per Serving (excluding unknown items): 124 Calories; 12g Fat (87.0% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 30mg Cholesterol; 152mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 2 1/2

Chicken

Dar Carrier Mutritional Analysis

Calories (kcal):	124	Vitamin B6 (mg):	trace
% Calories from Fat:	87.0%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	7.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	12g	Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	4mcg
Saturated Fat (g):	8g		trace
Monounsaturated Fat (g):	4g		0mg
Polyunsaturated Fat (g):	trace		0
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Cholesterol (mg):	30mg	% Pofuso:	በ በ%
Carbohydrate (g): Dietary Fiber (g):	2g trace	Food Exchanges	
Protein (g):	2g	Grain (Starch): Lean Meat:	0 0
Sodium (mg): Potassium (mg):	152mg 79mg	Vegetable:	0
Calcium (mg): Iron (mg):	64mg trace	Fruit: Non-Fat Milk:	0 0
Zinc (mg):	trace	Fat: Other Carbohydrates:	2 1/2 0
Vitamin C (mg): Vitamin A (i.u.):	trace 491IU		v
Vitamin A (r.e.):	135RE		

Nutrition Facts Servings per Recipe: 8

Amount Per Serving				
Calories 124	Calories from Fat: 108			
	% Daily Values*			
Total Fat 12g	19%			
Saturated Fat 8g	38%			
Cholesterol 30mg	10%			
Sodium 152mg	6%			
Total Carbohydrates 2g	1%			
Dietary Fiber trace	0%			
Protein 2g				
Vitamin A	10%			
Vitamin C	1%			
Calcium	6%			
Iron	0%			

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