## **Chicken LaPaloma**

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

### Servings: 5

1 teaspoon parsley

1 can cream of chicken soup
1/2 cup mayonnaise
1/2 teaspoon lemon juice
1/4 teaspoon curry powder
2 cups cooked chicken, cubed
1/2 cup grated cheese
1/2 package (8 ounce) frozen
vegetables (carrots, cauliflower and
broccoli)
1/4 cup butter
1 cup corn flakes, crumbled

Preheat the oven to 350 degrees.

In a bowl, thoroughly blend the soup, mayonnaise, lemon juice and curry.

Stir in the chicken and vegetables. Spread the mixture in a 13x9-inch casserole dish.

Sprinkle with the cheese.

In a bowl, combine the butter, corn flakes and parsley.

Top the casserole with the mixture.

Bake for 45 minutes.

Per Serving (excluding unknown items): 345 Calories; 27g Fat (67.7% calories from fat); 21g Protein; 7g Carbohydrate; trace Dietary Fiber; 69mg Cholesterol; 495mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.

#### Chicken

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| Calories (kcal):               | 345   | Vitamin B6 (mg):  | .6mg  |
|--------------------------------|-------|---|-------|
| % Calories from Fat:           | 67.7% | Vitamin B12 (mcg):  | .4mcg |
| % Calories from Carbohydrates: | 7.9%  | Thiamin B1 (mg):  | .1mg  |
| % Calories from Protein:       | 24.4% | Riboflavin B2 (mg):   | .2mg  |
| Total Fat (q):                 | 27g   | Folacin (mcg):<br>Niacin (mg):<br>Caffeine (mg):<br>Alcohol (kcal): | 27mcg |
| Saturated Fat (g):             | 6g    |   | 8mg   |
| Monounsaturated Fat (g):       | 8g    |   | 0mg   |
| Polyunsaturated Fat (g):       | 10g   |   | 0     |

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| Cholesterol (mg):                      | 69mg           | % Dofuso                 | በ በ%   |
|--|----------------|--------------------------|--------|
| Carbohydrate (g):                      | 7g<br>trace    | Food Exchanges           | _      |
| Dietary Fiber (g):<br>Protein (g):     | 21g            | Grain (Starch):          | 1/2    |
| Sodium (mg):<br>Potassium (mg):        | 495mg<br>183mg | Lean Meat:<br>Vegetable: | 3<br>0 |
| Calcium (mg):                          | 102mg          | Fruit:<br>Non-Fat Milk:  | 0<br>0 |
| Iron (mg):<br>Zinc (mg):               | 3mg<br>1mg     | Fat:                     | 2 1/2  |
| Vitamin C (mg):                        | 3mg            | Other Carbohydrates:     | 0      |
| Vitamin A (i.u.):<br>Vitamin A (r.e.): | 464IU<br>108RE |                          |        |

# Nutrition Facts Servings per Recipe: 5

| Amount Per Serving            |                        |  |  |  |
|-------------------------------|------------------------|--|--|--|
| Calories 345                  | Calories from Fat: 233 |  |  |  |
|                               | % Daily Values*        |  |  |  |
| Total Fat 27g                 | 41%                    |  |  |  |
| Saturated Fat 6g              | 31%                    |  |  |  |
| Cholesterol 69mg              | 23%                    |  |  |  |
| Sodium 495mg                  | 21%                    |  |  |  |
| <b>Total Carbohydrates</b> 7g | 2%                     |  |  |  |
| Dietary Fiber trace           | 1%                     |  |  |  |
| Protein 21g                   |                        |  |  |  |
| Vitamin A                     | 9%                     |  |  |  |
| Vitamin C                     | 6%                     |  |  |  |
| Calcium                       | 10%                    |  |  |  |
| Iron                          | 15%                    |  |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.