Crockpot Chicken and Rice Casserole

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4 chicken breasts
1 can cream of celery soup
1 can cream of chicken soup
1 can cream of mushroom soup
2 stalks celery, diced
1 bay leaf
1 large onion, chopped
1/2 teaspoon poultry seasoning
3 cloves garlic, minced

1 cup Minute rice

In a crockpot bowl, mix the cans of soup and rice at the bottom.

Add the celery, onion and garlic. Stir. Submerge the chicken in the soup.

Turn the heat to HIGH for 10 minutes. Reduce to LOW and cook for four to five hours. (Or HIGH for three to four hours.)

Variation. Omit the rice and serve over cooked Pennsylvania-style wide noodles.

Per Serving (excluding unknown items): 2402 Calories; 130g Fat (49.7% calories from fat); 252g Protein; 43g Carbohydrate; 5g Dietary Fiber; 769mg Cholesterol; 3772mg Sodium. Exchanges: 1 Grain(Starch); 35 Lean Meat; 4 1/2 Vegetable; 4 Fat.

Chicken, Slow Cooker

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Calories (kcal):	2402	Vitamin B6 (mg):	6.4mg
% Calories from Fat:	49.7%	Vitamin B12 (mcg):	4.3mcg
% Calories from Carbohydrates:	7.4%	Thiamin B1 (mg):	.9mg
% Calories from Protein:	42.9%	Riboflavin B2 (mg):	1.2mg
Total Fat (g):	130g	Folacin (mcg):	100mcg
Saturated Fat (g):	37g	Niacin (mg):	117mg
,	51g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	J	Alcohol (kcal):	0
Polyunsaturated Fat (g):	31g	% Pofuso	በ በ%
Cholesterol (mg):	769mg		
Carbohydrate (g):	43g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	1
Protein (g):	252g	Lean Meat:	35
Sodium (mg):	3772mg	Vegetable:	4 1/2
Potassium (mg):	3305mg	Fruit:	0
Calcium (mg):	324mg	Non-Fat Milk:	0

Iron (mg):	11mg	Fat:	4
Zinc (mg):	11mg	Other Carbohydrates:	0
Vitamin C (mg):	29mg		
Vitamin A (i.u.):	1961IU		
Vitamin A (r.e.):	379RE		

Nutrition Facts

Amount Per Serving				
Calories 2402	Calories from Fat: 1194			
	% Daily Values*			
Total Fat 130g Saturated Fat 37g Cholesterol 769mg Sodium 3772mg Total Carbohydrates 43g Dietary Fiber 5g Protein 252g	199% 184% 256% 157% 14% 20%			
Vitamin A Vitamin C Calcium Iron	39% 48% 32% 63%			

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