## **Slow Cooker Chicken & Rice**

Karen www.Cooks.com

4 boneless/ skinless chicken breasts, trimmed and rinsed
1 can (26 ounce) cream of chicken soup
4 cups water
3/4 cup converted long grain white rice
3/4 cup converted long grain brown rice
1 teaspoon black pepper
1 1/2 teaspoons salt
2 teaspoons dried parsley flakes
1 1/2 cups cheddar cheese, shredded Rinse, trim and slice the chicken breasts. Set aside.

Add the cream of chicken soup to the crock pot. Add water. Whisk until smooth. Add the salt, pepper and parsley. Whisk until mixed.

Add the chicken. Stir until covered. Add the rice. Gently mix. Add the cheese and mix gently.

Cover and cook on HIGH for four hours or LOW for eight hours.

Serve with a side of broccoli and some garlic toast.

Per Serving (excluding unknown items): 807 Calories; 64g Fat (70.9% calories from fat); 46g Protein; 13g Carbohydrate; 1g Dietary Fiber; 188mg Cholesterol; 5268mg Sodium. Exchanges: 1 Grain(Starch); 6 Lean Meat; 9 Fat.

Chicken, Slow Cooker

## Bar Canving Nutritianal Analysis

| Calories (kcal):               | 807   | Vitamin B6 (mg):                                  | .1mg   |
|--------------------------------|-------|---|--------|
| % Calories from Fat:           | 70.9% | Vitamin B12 (mcg):                                | 1.5mcg |
| % Calories from Carbohydrates: | 6.3%  | Thiamin B1 (mg):                                  | .1mg   |
| % Calories from Protein:       | 22.7% | Riboflavin B2 (mg):                               | .7mg   |
| Total Fat (g):                 | 64g   | Folacin (mcg):                                    | 33mcg  |
| Saturated Fat (g):             | 38g   | Niacin (mg):<br>Caffeine (mg):<br>Alcohol (kcal): | 1mg    |
| Monounsaturated Fat (g):       | 19g   |   | Omg    |
| Polyunsaturated Fat (g):       | -     |   | 0      |
| Folyulisaturateu Fat (g):      | 3g    |   |        |

| Cholesterol (mg):  | 188mg     |
|--------------------|-----------|
| Carbohydrate (g):  | 13g       |
| Dietary Fiber (g): | 1g        |
| Protein (g):       | 46g       |
| Sodium (mg):       | 5268mg    |
| Potassium (mg):    | 282mg     |
| Calcium (mg):      | 1310mg    |
| lron (mg):         | 2mg       |
| Zinc (mg):         | 6mg       |
| Vitamin C (mg):    | 1mg       |
| Vitamin A (i.u.):  | 2367IU    |
| Vitamin A (r.e.):  | 597 1/2RE |

| በ በ% |
|------|
|      |
| 1    |
| 6    |
| 0    |
| 0    |
| 0    |
| 9    |
| 0    |
|      |

## **Nutrition Facts**

| Amount Per Serving      |                        |
|-------------------------|------------------------|
| Calories 807            | Calories from Fat: 573 |
|                         | % Daily Values*        |
| Total Fat 64g           | 98%                    |
| Saturated Fat 38g       | 190%                   |
| Cholesterol 188mg       | 63%                    |
| Sodium 5268mg           | 220%                   |
| Total Carbohydrates 13g | 4%                     |
| Dietary Fiber 1g        | 3%                     |
| Protein 46g             |                        |
| Vitamin A               | 47%                    |
| Vitamin C               | 1%                     |
| Calcium                 | 131%                   |
| Iron                    | 14%                    |
|                         |                        |

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