

Cornell Cooperative Extension Schoharie and Otsego Counties

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Chicken ala King

Ingredients:

 1 (10³/₄ -ounce) can condensed cream of chicken soup, undiluted
 3 Tablespoon flour
 ¹/₄ teaspoon pepper
 2 large skinless chicken breast, cut into cubes
 2/3 cup water
 2 1/3 cups mixed vegetables, frozen

Makes 4 servings - 23% calories from fat

Servings Pe	e 1 1/4 cu r Contain		
Amount Per Se	rving		
Calories 24	0 Calo	ories fron	n Fat 50
		% Da	aily Value
Total Fat 6g			9 %
Saturated Fat 1.5g			8%
Trans Fat	0g		
Cholesterol 55mg			18%
Sodium 670mg			28%
Total Carbo	hydrate	21g	7%
Dietary Fiber 2g			8%
Sugars 3g	1		
Protein 24g			
Vitamin A 20)% • '	Vitamin (C 6%
Calcium 2%	•	Iron 6%	
*Percent Daily V diet. Your daily v depending on yo	alues may b ur calorie ne	e higher or eds:	lower
Total Fat	Calories: Less than	2,000 65g	2,500 80g
Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than	05g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g

Instructions:

1. In a slow cooker, combine soup, flour and pepper. Blend until smooth. Stir in chicken.

2. Cover and cook on low for 6 hours.

3. In pan on stove top bring 2/3 cup water to a boil. Add frozen vegetables, bring to a second boil. Reduce heat, cover and simmer until tender, approximately 10-12 minutes; drain.

4. Stir prepared vegetables into crock pot mixture, serve.

Serving Suggestions:

• Serve over brown rice, whole grain pasta, toast or biscuits.



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