Baltimore Chicken with Crabmeat

Lousene Rousseau Brunner Casserole Treasury (1964)

Servings: 4

3/4 cup cooked chicken, diced
3/4 cup cooked crabmeat, flaked
coarsely
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 cup milk

1 tablespoon onion, grated
1/2 teaspoon paprika
1/2 cup mushrooms, sliced and
lightly sautee'd

1/2 cup buttered bread crumbs

Preheat the oven to 325 degrees,

In a saucepan, mix the two soups, the milk, onion and paprika. Heat to just under boiling.

Stir in the chicken, crabmeat and mushrooms. Blend well.

Pour into a medium casserole. Top with buttered crumbs.

Bake for 15 minutes or until brown and bubbly.

Per Serving (excluding unknown items): 130 Calories; 6g Fat (44.8% calories from fat); 11g Protein; 7g Carbohydrate; trace Dietary Fiber; 30mg Cholesterol; 540mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat.

Chicken

Dar Camina Mutritional Analysis

Calories (kcal):	130	Vitamin B6 (mg):	.2mg
% Calories from Fat:	44.8%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	21.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	33.8%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	6g	Folacin (mcg):	7mcg
Saturated Fat (g):	2g	Niacin (mg): Caffeine (mg): Alcohol (kcal):	4mg
Monounsaturated Fat (g):	2g		0mg 0
Polyunsaturated Fat (g):	2g		0 0 0%
Cholesterol (mg):	30mg		
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	1/2

Protein (g):	11g	Lean Meat:	1
Sodium (mg):	540mg	Vegetable:	0
Potassium (mg):	201mg	Fruit:	0
Calcium (mg):	62mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	361IU		
Vitamin A (r.e.):	45 1/2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving	
Calories 130	Calories from Fat: 58
	% Daily Values*
Total Fat 6g	10%
Saturated Fat 2g	11%
Cholesterol 30mg	10%
Sodium 540mg	23%
Total Carbohydrates 7g	2%
Dietary Fiber trace	2%
Protein 11g	
Vitamin A	7%
Vitamin C	2%
Calcium	6%
Iron	4%

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