Chicken and Shrimp with Rice

Lousene Rousseau Brunner Casserole Treasury (1964)

Servings: 6

5 pounds roasting chicken, cut up
1 1/2 pounds shrimp, cooked,
cleaned and shelled
1 cup raw rice
1 medium onion, sliced
1 medium carrot, sliced thin
1 1/2 quarts salted water
salt
pepper
1 1/2 teaspoons fresh dill, chopped
12 small white onions
1 lemon, sliced thin

Preheat the oven to 400 degrees.

In a saucepan, simmer the chicken pieces with the onion, carrot and water for 25 to 30 minutes, covered. Remove the chicken and strain the broth.

Skin the chicken pieces. Arrange them in a large casserole with the shrimp, a little salt and pepper, and the dill. Add the dry rice, whole onions and lemon slices.

Boil the broth hard to reduce it to two cups. Pour over the casserole. Cover.

Bake for 40 minutes or until the chicken is tender and the rice has absorbed all of the broth. Stir a little with a long-tined fork to release steam.

Per Serving (excluding unknown items): 806 Calories; 45g Fat (51.5% calories from fat); 73g Protein; 24g Carbohydrate; 5g Dietary Fiber; 371mg Cholesterol; 365mg Sodium. Exchanges: 10 Lean Meat; 4 Vegetable; 0 Fruit; 5

Chicken

Dar Samina Mutritional Analysis

Calories (kcal):	806	Vitamin B6 (mg):	1.2mg
% Calories from Fat:	51.5%	Vitamin B12 (mcg):	2.0mcg
% Calories from Carbohydrates:	12.0%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	36.5%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	45g	Folacin (mcg):	68mcg
Saturated Fat (g):	13g	Niacin (mg):	21mg
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Monounsaturated Fat (g):	18g	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg
Polyunsaturated Fat (g):	10g		0
Cholesterol (mg):	371mg		ი ი%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	24g 5g 73g 365mg 1171mg 140mg 6mg 5mg 28mg 3943IU 505 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 10 4 0 0 5

Nutrition Facts

Servings per Recipe: 6

Amount	Per	Serving
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Calories 806	Calories from Fat: 415
	% Daily Values*
Total Fat 45g	70%
Saturated Fat 13g	63%
Cholesterol 371mg	124%
Sodium 365mg	15%
Total Carbohydrates 24g	8%
Dietary Fiber 5g	19%
Protein 73g	
Vitamin A	79%
Vitamin C	46%
Calcium	14%
Iron	34%

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