| CHICKEN WITH VEGETABLES AND RICE | | | |
|---|----------|--|-------|
| 3 servings, 1 cup each | | | |
| INGF | REDIENTS | DIREC | TIONS |
| 1 can carrots, drained, about 15 ounces | | Combine carrots, chicken, bouillon and ½ cup water in medium-size saucepan. If using basil, add that too. Bring to boil. Stir in rice; then add peas. Remove from heat. Cover and let stand 2 minutes. Stir gently and serve. | |
| 1 cup cooked chicken, about 5-6 ounces (diced) | | | |
| 1/2 chicken bouillon cube (or 1/2 teaspoon instant chicken bouillon granules) | | | |
| 1/2 teaspoon basil (dried, if you like) | | | |
| 1/2 cup water | | | |
| 1 cup white rice (cooked) | | | |
| 1 cup low-sodium green peas, about 8 1/2 ounces (8 1/2 ounce can, drained) | | | |
| Nutrition Summary for 1 serving (1 cup) of Chicken with Vegetables and Rice | | | |
| Calories | 230 | Sodium | 412 g |
| Total Fat | 2 g | Carbohydrates | 33 g |
| Saturated Fat | 1 g | Dietary Fiber | 6 g |
| Cholesterol | 35 mg | Protein | 19 g |