CHICKEN CANNED

for use in the USDA Household Commodity Food Distribution Programs

Revised: 03/14/03 Product Description

Canned boned chicken is fully cooked light and dark meat from fowl or roosters, and is packed in broth. May occasionally contain small bones. No salt is added.

Pack

Canned boned chicken is packed in a 29ounce can, which yields about 20 ounces chicken and skin after draining and heating. One can of chicken provides about 10 2-ounce servings.

Storage

- Store unopened cans in a cool, dry place until ready to use.
- After opening, store unused chicken in a tightly sealed non-metallic container and refrigerate. Use within 3 days.

Menu Ideas

- Canned chicken may be creamed, or used in soups, casseroles, or chicken salad.
- Add chicken to quesadillas, enchiladas, tacos, or spaghetti for a quick and easy meal.



Nutrition Information

- **Canned chicken** is an extra lean source of protein.
- 2 to 3 ounces of chicken, or about ¹/₃ to ¹/₂ cup, provides 1 serving from the MEAT, POULTRY, FISH, DRY BEANS, EGGS, AND NUTS GROUP of the Food Guide Pyramid.

(See recipes on reverse side)

Nutrition Facts						
Serving size 2 ounces (57g)						
Canned chicken, drained						
Amount Per Serving						
Calories 100	Fat Cal 40					
	% Daily Value*					
Total Fat 4.5g	8%					
Saturated Fat 1.5g	8%					
Cholesterol 30mg	10%					
Sodium 80mg	3%					
Total Carbohydrate	0%					
0g						
Dietary Fiber 0g	0%					
Sugars 0g						
Protein 14g	28%					
Vitamin A 2%	Vitamin C 0%					
Calcium 1%	Iron 4%					
*Percent Daily Values are based on a						

2,000 calorie diet.

Quick Chicken Salad

2 cups canned chicken, drained
½ cup mayonnaise
¼ cup sweet pickle relish
salt and pepper, to taste

For a variation, add any of these:

- celery, sliced
- onion, chopped
- grapes, halved
- walnuts or almonds, chopped
- apple, chopped
- hard boiled egg, chopped

In a small bowl, mix chicken, mayonnaise, relish, salt, and pepper. Add other ingredients as desired.

Serve with crackers, as a sandwich on whole wheat bread, or on top of a green salad.

Makes four (1/2-cup) servings

Nutrition Information for each serving of Quick Chicken Salad (without optional ingredients):									
Calories	230	Cholesterol	40 mg	Sugar	0 g	Calcium	13 mg		
Calories from Fat	130	Sodium	480 mg	Protein	13 g	Iron	1 mg		
Total Fat	14.5 g	Total Carbohydrate	12 g	Vitamin A	47 RĚ		-		
Saturated Fat	2.5 g	Dietary Fiber	0 g	Vitamin C	1 mg				

Chicken and Pasta Primavera

- 1¹/₂ cups uncooked bowtie pasta (or any other type of pasta)
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 3/4 cup milk
- ¹/₄ cup grated Parmesan cheese (optional)
- 1/8 teaspoon ground black pepper
- 2 cups broccoli florets
- ¹∕₈ teaspoon garlic powder
- 2 carrots, sliced thinly
- 1⁄₃ can (about 10 ounces) canned chicken, drained

- 1. Cook pasta in boiling water. Drain.
- 2. Meanwhile, prepare the cream sauce. In a medium saucepan, stir together soup, milk, Parmesan cheese, pepper, broccoli, garlic powder, and carrots. Reduce heat to low and cover. Simmer for 10 minutes, or until vegetables are tender. Stir occasionally.
- 3. Stir pasta and chicken into cream sauce and heat thoroughly.

Makes 4 Servings

Recipe provided by AllRecipes.com

Recipe provided b	y AllRecip	es.com					
	Nut	rition Information for	each servi	ng of Chicken a	nd Pasta Prima	vera:	
Calories	300	Cholesterol	50 mg	Sugar	5 g	Calcium	187 mg
Calories from Fat	120	Sodium	760 mg	Protein	23 g	Iron	2 mg
Total Fat	13.5 g	Total Carbohydrate	22 g	Vitamin A	2870 RE		
Saturated Fat	4 g	Dietary Fiber	3 g	Vitamin C	46 mg		
	These re	cipes, presented to y	ou by USD	A, have not bee	n tested or stan	dardized.	
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