# 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 <sup>1</sup>/<sub>3</sub> to <sup>1</sup>/<sub>2</sub> 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**

- 1<sup>1</sup>/<sub>2</sub> cups uncooked bowtie pasta (or any other type of pasta)
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 3/4 cup milk
- <sup>1</sup>/<sub>4</sub> cup grated Parmesan cheese (optional)
- 1/8 teaspoon ground black pepper
- 2 cups broccoli florets
- <sup>1</sup>∕<sub>8</sub> 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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