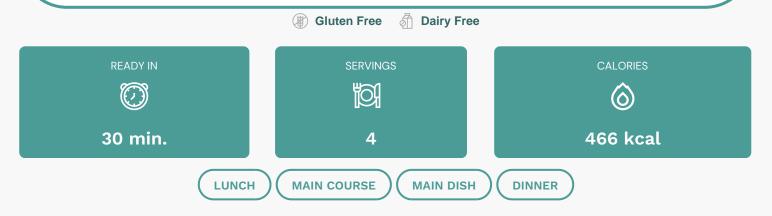


# Chicken, Mushrooms and Sugar Snap Peas Over Rice



## **Ingredients**

1.5 cups rice instant uncooked
1.5 cups water
1 tablespoon olive oil
2 garlic clove minced
8 oz mushrooms whole quartered
1 cup chicken broth (from 32 oz carton)
0.5 teaspoon thyme sprigs fresh finely chopped

	4 chicken breast halves boneless skinless	
	0.3 teaspoon salt	
	0.3 teaspoon pepper	
	1 tablespoon cornstarch	
	1 tablespoon water cold	
	9 oz sugar snap peas frozen	
Equipment		
	bowl	
	frying pan	
Directions		
	Cook rice in 11/2 cups water as directed on package.	
	Meanwhile, heat oil in large skillet over medium-high heat until hot.	
	Add garlic and mushrooms; cook about 4 minutes or until softened, stirring frequently.	
	Add broth and thyme; bring to a boil.	
	Sprinkle chicken breast halves with salt and pepper; add to skillet. Reduce heat to medium-low; cover and cook about 10 minutes or until chicken is fork-tender and juices run clear, turning once.	
	In small bowl, blend cornstarch with 1 tablespoon cold water until smooth. Stir into chicken mixture. Increase heat to medium-high.	
	Add sugar snap peas; cook about 5 minutes or until sauce is slightly thickened and peas are hot, stirring constantly.	
	Serve chicken with sauce and vegetables over rice.	
Nutrition Facts		
PROTEIN 28.84% FAT 14.45% CARBS 56.71%		

### **Properties**

#### **Flavonoids**

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

### Nutrients (% of daily need)

Calories: 466.19kcal (23.31%), Fat: 7.35g (11.3%), Saturated Fat: 1.31g (8.21%), Carbohydrates: 64.85g (21.62%), Net Carbohydrates: 61.61g (22.4%), Sugar: 4.03g (4.47%), Cholesterol: 73.5mg (24.5%), Sodium: 508.42mg (22.11%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 32.98g (65.96%), Vitamin B3: 15.47mg (77.35%), Selenium: 52.87µg (75.52%), Vitamin B6: 1.14mg (57.05%), Manganese: 1.03mg (51.39%), Vitamin C: 41.69mg (50.53%), Phosphorus: 405.02mg (40.5%), Vitamin B5: 3.66mg (36.58%), Vitamin B2: 0.46mg (27.27%), Potassium: 825.66mg (23.59%), Copper: 0.45mg (22.3%), Vitamin B1: 0.28mg (18.54%), Vitamin K: 18.58µg (17.69%), Magnesium: 69.7mg (17.43%), Iron: 2.74mg (15.2%), Vitamin A: 741.13IU (14.82%), Zinc: 1.95mg (13.03%), Fiber: 3.24g (12.97%), Folate: 46.68µg (11.67%), Vitamin E: 1.08mg (7.17%), Calcium: 63.77mg (6.38%), Vitamin B12: 0.26µg (4.34%), Vitamin D: 0.23µg (1.51%)