

Crispy Chicken with Asparagus Sauce



Ingredients

io.8 ounce campbells* condensed cream of celery soup canned
4 cups rice hot cooked
0.5 cup breadcrumbs dry
1 eggs
O.3 cup milk
4 servings parmesan cheese grated
4 chicken breast halves boneless skinless
2 tablespoons vegetable oil
0.3 cup water

Equipment		
frying pan		
whisk		
Directions		
Beat the egg in a shallow dish with a fork or whisk. Dip the chicken into the egg. Coat the chicken with the bread crumbs.		
Heat the oil in a 10-inch skillet over medium-high heat.		
Add the chicken and cook for 15 minutes or until well browned on both sides and cooked through.		
Remove the chicken from the skillet and keep warm.		
Stir the soup, milk and water in the skillet and heat over medium heat until the mixture is hot and bubbling.		
Serve the chicken and sauce with the rice.		
Sprinkle with the cheese.		
Nutrition Facts		
PROTEIN 26.05% FAT 34.04% CARBS 39.91%		

Properties

Glycemic Index:36.75, Glycemic Load:48.19, Inflammation Score:-6, Nutrition Score:26.744347743366%

Nutrients (% of daily need)

Calories: 656.74kcal (32.84%), Fat: 24.38g (37.51%), Saturated Fat: 8.19g (51.17%), Carbohydrates: 64.33g (21.44%), Net Carbohydrates: 62.63g (22.78%), Sugar: 2.98g (3.32%), Cholesterol: 150.16mg (50.05%), Sodium: 1173.95mg (51.04%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 41.98g (83.96%), Selenium: 67.05µg (95.78%), Vitamin B3: 13.57mg (67.84%), Phosphorus: 582.89mg (58.29%), Vitamin B6: 1.07mg (53.63%), Manganese: 1.07mg (53.43%), Calcium: 367.5mg (36.75%), Vitamin B5: 3.34mg (33.44%), Vitamin K: 27.33µg (26.03%), Vitamin B2: 0.4mg (23.5%), Zinc: 3.24mg (21.62%), Potassium: 675.41mg (19.3%), Vitamin B1: 0.28mg (18.39%), Magnesium: 72.41mg (18.1%), Vitamin B12: 0.92µg (15.27%), Vitamin E: 2.18mg (14.55%), Copper: 0.28mg (14.17%), Vitamin A: 600.59IU (12.01%), Iron: 2.1mg (11.64%), Folate: 32.2µg (8.05%), Fiber: 1.7g (6.79%), Vitamin D: 0.71µg (4.71%), Vitamin C: 1.51mg (1.83%)