

Easy Mac and Cheese Veggie Chicken Casserole from Country Crock®



Ingredients

| 2 cups meat from a rousserie chicken diced cooked |
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| 0.3 cup bread crumbs plain dry |
| 4 tablespoons spread divided melted country crock® |
| 2.3 cups cheddar cheese shredded low-fat finely |
| 1 cup milk 2% |
| 1 tablespoon parmesan cheese grated |
| 4 cups vegetables frozen assorted thawed |
| 8 ounces rotini pasta, dry cooked drained |

| Equipment | |
|---|--|
| bowl | |
| oven | |
| baking pan | |
| Directions | |
| Preheat oven to 400 degrees F. | |
| Combine 3 tablespoons Country Crock® | |
| Spread, milk, rotini, chicken, vegetables and cheddar cheese in 8-inch baking dish. | |
| Combine bread crumbs, Parmesan cheese and remaining | |
| Spread in small bowl; sprinkle over top of casserole. | |
| Bake until heated through and crumbs are toasted, about 30 minutes. | |
| Nutrition Facts | |
| PROTEIN 30.31% FAT 17.53% CARBS 52.16% | |

Properties

Glycemic Index:23.67, Glycemic Load:19.99, Inflammation Score:-10, Nutrition Score:22.972173952538%

Nutrients (% of daily need)

Calories: 436.03kcal (21.8%), Fat: 8.52g (13.11%), Saturated Fat: 3.59g (22.42%), Carbohydrates: 57.03g (19.01%), Net Carbohydrates: 50.66g (18.42%), Sugar: 8.03g (8.92%), Cholesterol: 47.77mg (15.92%), Sodium: 422.63mg (18.38%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 33.14g (66.28%), Vitamin A: 6315.48IU (126.31%), Selenium: 44.59µg (63.71%), Phosphorus: 488.39mg (48.84%), Manganese: 0.7mg (35.22%), Vitamin B3: 6.2mg (31%), Calcium: 284.4mg (28.44%), Fiber: 6.37g (25.47%), Vitamin B2: 0.39mg (22.88%), Vitamin B6: 0.4mg (20.17%), Zinc: 2.86mg (19.04%), Vitamin B1: 0.28mg (18.44%), Magnesium: 72.66mg (18.17%), Vitamin C: 13.52mg (16.39%), Potassium: 548.96mg (15.68%), Iron: 2.66mg (14.79%), Folate: 56.84µg (14.21%), Copper: 0.28mg (14.05%), Vitamin B5: 1.06mg (10.61%), Vitamin B12: 0.58µg (9.64%)