



Party Chicken II

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



1079 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 12 slices bacon thick
- 2 ounce beef dried smoked
- 4 pound meat from a rotisserie chicken cut into pieces
- 10.8 ounce campbell's® condensed cream of celery soup canned
- 10.8 ounce cream of mushroom soup canned
- 8 ounces cream cheese

Equipment

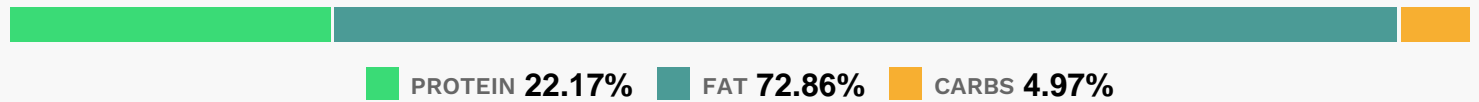
- bowl

- oven
- baking pan

Directions

- Preheat oven to 275 degrees F (135 degrees C).
- Tear the dried beef into strips, and lay the strips across the bottom of a 9x13 inch baking dish.
- Remove the skin from the raw chicken pieces. Wrap 1 piece of bacon around each piece.
- Place the chicken pieces in the baking dish on top of the beef.
- Mix the cream cheese, cream of mushroom soup and cream of celery soup together in a bowl until thoroughly blended.
- Pour the mixture over the chicken.
- Bake in the preheated oven until the top is bubbly, about 2 hours. Cool 10 minutes and serve.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:0.85, Inflammation Score:-7, Nutrition Score:27.08869579564%

Nutrients (% of daily need)

Calories: 1079.11kcal (53.96%), Fat: 86.55g (133.15%), Saturated Fat: 32.47g (202.92%), Carbohydrates: 13.29g (4.43%), Net Carbohydrates: 12.68g (4.61%), Sugar: 3.16g (3.51%), Cholesterol: 286.37mg (95.46%), Sodium: 1710.18mg (74.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 59.26g (118.51%), Vitamin B3: 19mg (95%), Selenium: 52.99µg (75.7%), Phosphorus: 543.11mg (54.31%), Vitamin B6: 1.05mg (52.66%), Zinc: 5.44mg (36.24%), Vitamin B5: 3.59mg (35.88%), Vitamin B2: 0.54mg (31.86%), Vitamin B12: 1.59µg (26.42%), Vitamin A: 1305.56IU (26.11%), Vitamin B1: 0.36mg (24.31%), Potassium: 825.96mg (23.6%), Manganese: 0.44mg (21.86%), Copper: 0.39mg (19.48%), Iron: 3.48mg (19.34%), Magnesium: 68.12mg (17.03%), Vitamin K: 17.82µg (16.97%), Vitamin E: 2.54mg (16.94%), Calcium: 112.23mg (11.22%), Folate: 26.02µg (6.5%), Vitamin D: 0.71µg (4.76%), Vitamin C: 3.64mg (4.41%), Fiber: 0.61g (2.44%)