



Total Time
30 MIN.

Serving & Size
SERVING (2 CUPS)

Difficulty
EASY


Yields
16

Savory chicken sausage, tender broccoli florets, mushrooms, garlic, red chili flakes and our Campbell's[®] No Salt Added Condensed Cream of Chicken soup all come together otop of rigatoni in this hearty and comforting dish.

Nutrition Facts

Serving Size	SERVING (2 CUPS)	
Amount Per Serving		
Calories	348	
		% Daily Value
Total Fat	12.3g	19%
Saturated Fat	2.6g	13%
Cholesterol	37mg	12%
Sodium	370mg	15%
Total Carbohydrate	42.2g	14%
Dietary Fiber	4.4g	18%
Protein	17.8g	36%
Vitamin A	5%	Vitamin C 51%
Calcium	7%	Iron 15%

INGREDIENTS

	WEIGHT	MEASURE
canola oil		2 tbsp.
onion, sliced	9 oz.	2 cups
garlic, peeled, chopped		1 tbsp.
Italian chicken sausage, yield from 1 ounce raw		32
mushrooms, sliced	9 oz.	3 cups
crushed red pepper, flakes		1 tsp.
black pepper, ground		1 tsp.
fresh oregano leaves, chopped		1 tbsp.
Swanson[®] Unsalted Chicken Broth		2 cups
 Campbell's[®] Condensed No Salt Added Cream of Chicken Soup , 50 ounce		1 cans
frozen broccoli florets	64 oz.	8 cups
fresh parsley, chopped		2 tbsp.
cooked rigatoni	52 oz.	13 cups

INSTRUCTIONS

1. Heat oil in large sauce pot. Add onions. Cook for 3 minutes.
2. Add garlic and sausage. Cook for 5 minutes.
3. Add mushrooms, red pepper flakes and black pepper. Cook for 5 minutes.
4. Add oregano, **Swanson® Unsalted Chicken Broth** and **Campbell's® Condensed No Salt Added Cream of Chicken Soup**. Simmer on low or 10 minutes.
5. Add broccoli florets and parsley. Simmer for 5 minutes.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
6. To Serve: Using a #4 scoop, portion 1 cup rigatoni into serving bowl. Using an 8 oz. serving spoon, top with 1 cup of sausage mushroom mix. Serve immediately.



Total Time
30 MIN.



Serving & Size
SERVING (2 CUPS)

Difficulty
EASY

A rich and creamy chicken carbonara with smoked bacon, peas, garlic and linguini and our Campbell's® No Salt Added Condensed Cream of Chicken soup.

Yields
12

Nutrition Facts	
Serving Size	SERVING (2 CUPS)
Amount Per Serving	
Calories 502	
% Daily Value	
Total Fat 17.3g	27%
Saturated Fat 5.4g	27%
Cholesterol 29mg	10%
Sodium 493mg	21%
Total Carbohydrate 62.6g	21%
Dietary Fiber 4.8g	19%
Protein 21.9g	44%
Vitamin A 8%	Vitamin C 11%
Calcium 9%	Iron 16%

INGREDIENTS	WEIGHT	MEASURE
bacon, yield from 16 ounce raw, with half drippings included		1
onion, sliced thin	7 oz.	2 cups
garlic, peeled, chopped		1 tbsp.
black pepper, ground		2 tsp.
 Swanson® Unsalted Chicken Stock		2 cups
 Campbell's® Condensed No Salt Added Cream of Chicken Soup , 50 ounce		1 cans
reduced fat (2%) milk		2 cups
frozen peas	16 oz.	4 cups
cooked linguine	46 oz.	12 cups
Parmesan cheese, grated		4 tbsp.

INSTRUCTIONS

1. Cook bacon in a large sauce pot for 5 minutes. Drain off half the bacon fat.
 2. Add onions. Cook for 5 minutes.
 3. Add garlic and black pepper. Cook for 2 minutes.
 4. Add **Swanson® Unsalted Chicken Stock**. Simmer for 3 minutes.
 5. Add **Campbell's® Condensed No Salt Added Cream of Chicken Soup**. Simmer on low for 10 minutes.
 6. Add milk, peas and cooked linguini. Simmer for 5 minutes.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute. CCP: Hold for hot service at 140°F or higher until needed.**
7. To Serve: Using two 8 oz serving spoons, portion 2 cups of pasta mixture in the center of a serving bowl. Garnish with 1 teaspoon of parmesan cheese. Serve immediately.



Total Time
45 MIN.

Serving & Size
SERVING

Difficulty
EASY



Tender chicken, spinach, and perfectly cooked Mafalda noodles are layered in a rich sauce made with our Campbell's[®] No Salt Added Condensed Cream of Chicken soup.

Yields
12

Nutrition Facts	
Serving Size	SERVING
Amount Per Serving	
Calories 592	
	% Daily Value
Total Fat 22g	34%
Saturated Fat 7.8g	39%
Cholesterol 120mg	40%
Sodium 397mg	17%
Total Carbohydrate 45.8g	15%
Dietary Fiber 3.3g	13%
Protein 49.3g	99%
Vitamin A 25%	Vitamin C 18%
Calcium 19%	Iron 21%

INGREDIENTS

	WEIGHT	MEASURE
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canola oil		2 tbsp.
boneless, skinless chicken breast, yield from 1 ounce raw		63
black pepper, ground		2 tsp.
fresh parsley, chopped		2 tbsp.
garlic, minced		1 tsp.
onion, diced	11 oz.	2 cups
fresh thyme leaves, minced		1 tbsp.
spinach, fresh	12 oz.	8 cups
	Swanson[®] Unsalted Chicken Stock	3 cups
	Campbell's[®] Condensed No Salt Added Cream of Chicken Soup, 50 ounce	1 cans
light cream		1 cups
cooked mafalda pasta	42 oz.	12 cups
cherry tomatoes	16 oz.	36 ea.
Parmesan cheese, shredded	5 oz.	1 1/2 cups

INSTRUCTIONS

1. Heat oil in a large pot. Season chicken with black pepper, 1/2 the parsley and garlic. Sauté until brown on both sides. Remove from pan and reserve.
2. Using the same pot, cook onions, remaining parsley and thyme for 5 minutes.
3. Add spinach and cook until wilted.
4. Add **Swanson® Unsalted Chicken Stock**. Bring to a simmer while scraping the bottom of the pot.
5. Add **Campbells® Condensed No Salt Added Cream of Chicken Soup**. Mix well and bring to a simmer. Simmer 5 minutes.
6. While simmering, shred chicken breast. Add to soup mixture.
7. Stir cream into pot and simmer for 10 minutes.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.

7. While simmering, heat a sauté pan over high heat. Add cherry tomatoes and toss to blister tomatoes. Remove and reserve.

To Serve: Using a #4 spoodle, portion 1 cup of pasta in a serving bowl. Ladle 8 oz. of chicken mixture over pasta. Top with 2 tablespoons of parmesan cheese and 3 cherry tomatoes. Serve immediately.



Total Time
35 MIN.



Serving & Size
SERVING (1 CUP)

Difficulty
EASY

A savory and hearty soup packed with chicken, orzo, vegetables and herbs and spices made with our Campbell's® No Salt Added Condensed Cream of Chicken soup.

Yields
15

Nutrition Facts	
Serving Size	SERVING (1 CUP)
Amount Per Serving	
Calories 279	
% Daily Value	
Total Fat 12.1g	19%
Saturated Fat 2.9g	15%
Cholesterol 44mg	15%
Sodium 153mg	6%
Total Carbohydrate 21.1g	7%
Dietary Fiber 1.5g	6%
Protein 19.3g	39%
Vitamin A 22%	Vitamin C 10%
Calcium 6%	Iron 7%

INGREDIENTS	WEIGHT	MEASURE
boneless, skinless chicken breast, yield from 1 ounce raw, diced		32
Italian seasoning		1 1/2 tbsp.
olive oil		1/4 cups
onion, diced 1/4-inch	10 oz.	2 1/4 cups
carrot, peeled, diced 1/4-inch	10 oz.	2 1/4 cups
celery, diced 1/4-inch	7 oz.	1 3/4 cups
garlic, peeled, chopped		1 tbsp.
cooked orzo pasta	12 oz.	2 cups
 Swanson® Unsalted Chicken Stock		4 cups
 Campbell's® Condensed No Salt Added Cream of Chicken Soup, 50 ounce		1 cans
reduced fat (2%) milk		1 cups
fresh parsley, chopped		2 tbsp.
lemon juice		9 tbsp.
spinach	4 oz.	2 1/4 cups
Parmesan cheese, grated		2 tbsp.

INSTRUCTIONS

1. Mix chicken with 1 tablespoon of Italian seasoning.
2. Heat olive oil over medium heat. Cook chicken for 5 minutes until browned.
3. Add onions, celery, carrots, and garlic. Cook for 8 minutes.
4. Add remaining Italian seasoning, orzo, and **Swanson® Unsalted Chicken Stock**. Simmer for 5 minutes.
5. Add **Campbell's® Condensed No Salt Added Cream of Chicken Soup** and milk. Simmer until orzo is cooked, about 10 minutes.
6. Add parsley, lemon juice, spinach, and simmer for additional 5 minutes.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.

7. To Serve: Using an 8 oz. ladle, portion 1 cup of soup in a bowl. Garnish with 1 teaspoon of parmesan cheese. Serve immediately.



Total Time
30 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)

Difficulty
EASY

Indulge in a zesty lemon pepper chicken served over a bed of herbed farro made with our Campbell's® No Salt Added Condensed Cream of Chicken soup.



Yields
16

Nutrition Facts		SERVING (SEE INSTRUCTIONS)
Serving Size		
Amount Per Serving		
Calories 454		
		% Daily Value
Total Fat 14.6g		22%
Saturated Fat 3.4g		17%
Cholesterol 101mg		34%
Sodium 170mg		7%
Total Carbohydrate 31.4g		10%
Dietary Fiber 3g		12%
Protein 42g		84%
Vitamin A 9%	Vitamin C 6%	
Calcium 7%	Iron 11%	

INGREDIENTS

WEIGHT

MEASURE

boneless, skinless chicken breast, yield from 1 ounce raw		86
Italian seasoning		3 tbsp.
olive oil		333/1000 cups
onion, sliced	5 oz.	1 cups
garlic, peeled, chopped		1 tbsp.
black pepper, ground		1 tbsp.
 Campbell's® Condensed No Salt Added Cream of Chicken Soup , 50 ounce		1 cans
reduced fat (2%) milk		1 cups
 Swanson® Unsalted Chicken Stock		2 cups
white wine vinegar		4 tbsp.
fresh parsley, chopped		2 tbsp.
garlic powder		2 tsp.
lemon juice		333/1000 cups
cooked farro	44 oz.	8 cups
frozen mixed vegetable medley, heated according to package directions	14 oz.	3 cups

INSTRUCTIONS

1. Marinate chicken with 1-1/2 tablespoons Italian seasoning. Let stand for 15 minutes.
2. Heat 2 tablespoons of oil in a large pan. Add chicken and sear until cooked through, about 8 minutes. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

2. Heat 2 tablespoons of oil in a large pot. Add onions. Cook for 3 minutes.

3. Add garlic. Cook for 2 minutes.

4. Add remaining Italian seasoning, black pepper, **Campbell's® Condensed No Salt Added Cream of Chicken Soup**, milk and **Swanson® Unsalted Chicken Stock**. Simmer on low for 10 minutes.

5. Add white wine vinegar, herbs, garlic powder and 2 tablespoons + 1 teaspoon lemon juice. Simmer for 5 minutes.

6. Mix warm, prepared farro and mixed vegetables in bowl with remaining olive oil, remaining lemon juice and parsley. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

7. To Serve: Using a #8 scoop, portion 1/2 cup of farro into a serving bowl. Using a 4 oz. ladle, top with 1/2 cup of lemon pepper sauce. Top with 4 oz. seared chicken breast. Serve immediately.