



Total Time
75 MIN.

Serving Size
1 CUP (250ML)

Difficulty
EASY

A rich and creamy casserole made with tender chicken pieces, colourful vegetables with a cheesy, crunchy bread crumb topping.

Yields
16

INGREDIENTS

WEIGHT

MEASURE

		125
Vegetable oil	1/2 cup	125 mL
Chicken thighs, boneless, cut into large chunks	4 lb	
Button mushrooms, sliced	2 lb	1 kg
Campbell's® Signature Sautéed Mushroom and Onion Bisque	1 pouch (8 cups)	1 pouch (1.81 kg)
Broccoli florets	2 lb	1 kg
Peas, frozen	2 cups	500 mL
Salt	1 tbsp	15 mL
Pepper	2 tsp	10 mL
Garlic powder	2 tsp	10 mL
Mozzarella cheese, shredded	2 cups	500 mL
Bread crumbs, preferably Panko	2 cups	500 mL
Parmesan cheese, grated	1 cup	250 mL
Butter, melted	1/2 cup	125 mL

INSTRUCTIONS

1. Heat oil in large saucepan set over high heat; cook chicken and mushrooms for 8 to 10 minutes or until browned. Remove from heat and drain all liquid. Add Campbell's® Signature Sautéed Mushroom and Onion Bisque, broccoli, peas, salt, pepper and garlic powder. Spoon into greased shallow steam table pan. Bake in 375°F (190°C) oven for about 30 minutes or until chicken and mushrooms are tender and sauce is thickened.
2. Meanwhile, toss together mozzarella, bread crumbs, Parmesan cheese and melted butter; sprinkle over chicken mixture. Bake for about 15 minutes more or until golden brown. Keep warm for up to 2 hours.

Serving:

Spoon 1 cup (250 mL) of the casserole into individual serving plates.



Tip

Recipe Tip:

Serve with a crisp green salad and sliced tomatoes to complement this dish.