

BRAISED-GARLIC PARMESAN CHICKEN & POTATOES



Total Time
MIN.

Serving Size
250 ML (1 CUP)

Difficulty
EASY

Braised chicken with sautéed garlic, onions, herbs, roasted potatoes simmered in a creamy Dijon, spinach, and Parmesan cheese sauce.

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Canola oil	3 tbsp	45 mL
Chicken thigh, boneless, skinless	10 lbs	
Onion, sliced	2 cups	500 mL
Garlic, peeled, chopped fine	1 tbsp	15 mL
Dijon-style mustard	6 tbsp	90 mL
<i>Campbell's</i> ® Chicken Broth	2 cups	500 mL
Thyme leaves, fresh, chopped	1 1/2 tsp	7 mL
Italian parsley, fresh, chopped	2 tbsp	30 mL
Baby red potatoes, quartered	6 cups	1 L
<i>Campbell's</i> ® Condensed Cream of Chicken soup	1 can 48 oz.	1 can 1.36 L
Light cream	1 cup	250 mL
Spinach, large cut	3 cups	750 mL
Parmesan cheese, shredded	1/4 cups	312 mL

INSTRUCTIONS

1. Heat large pot over high heat. Add olive oil and chicken. Sear each piece on both sides until golden brown, about 5 minutes. Reserve
 2. Using same pan, sauté onion and garlic. Cook for 3 minutes.
 3. Add Dijon, *Campbell's*® Chicken Broth, herbs and potatoes. Reduce heat and simmer for 15 minutes.
 4. Add *Campbell's*® Cream of Chicken Soup and cream. Simmer for 10 minutes
 5. Add seared chicken thighs and spinach. Simmer for additional 5 minutes.
- Top with cheese.
- CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.
CCP: Hold for hot service at 140°F / 60°C or higher until needed.
- To Serve: Portion 2 chicken thighs and top with 1 cup (8 oz. ladle). Serve immediately.