



Total Time
MIN.

Serving Size
227G (8 OZ)

Difficulty
EASY

Yields
28

INGREDIENTS

WEIGHT

MEASURE

Olive oil	3 tbsp	45 mL
Fresh Carrots, sliced	1 lb	454 g
Fresh Onions, ½ inch dice	1 lb	454 g
Fresh Celery, sliced	12 oz	341 g
Fresh Garlic, crushed	2 tbsp	90 mL
Boneless Skinless Chicken Breasts, 1 inch dice	3 lb	1 kg
Dried Leaf Oregano	1 tbsp	15 mL
Fresh Button Mushrooms, sliced	15 oz	426 g
Cream of Mushroom or Chicken Soup	48 oz	1 L
Swanson Chicken Broth	48 oz	1 L
Black Pepper, course ground	1 1/2 tbsp	23 mL
Rotini (or Fusilli) Pasta, Barilla or De Cecco	1 lb	454 g

Parmesan Cheese, grated (optional)

INSTRUCTIONS

1. Sauté carrot, onion, celery and garlic in olive oil for 2 minutes in a large pan, add chicken and continue sautéing until the chicken is barely cooked through. Add mushrooms and sauté for an additional 2 mins. Add oregano.
2. Combine soup with Swanson Chicken Broth and pepper. Mix well to create a sauce. Pour over chicken vegetable mixture in the pan. Bring to the boil, then reduce heat, cover and simmer for 30 minutes.
3. Add pasta and reduce heat to low. Mix well every 5-10 minutes until all the liquid is absorbed (approx 25 minutes).
4. Serve immediately. Top with grated Parmesan cheese if desired



Tip

Blanket your favourite pasta with a mouthwatering mixture of chicken, fresh vegetables and your choice of Campbell's Cream of Mushroom or Chicken soup and Swanson Chicken Broth for a plate of hearty goodness.