

Chicken, Garlic & Thyme Ragu

Campbell's
Foodservice

TOTAL TIME

40 min

SERVING / SIZE

250 mL (1
cup)

SERVINGS

12



A hearty ragu dish with ground chicken, garlic, fresh thyme, served over linguini in a rich sauce.

MADE WITH

Campbell's
CLASSIC SOUPS

Classic Tomato
CASE CODE 00016

Ingredients

30 mL	Vegetable oil
500 mL	Onion, diced
82.5 mL	Garlic, minced
5 mL	Black pepper, ground
45 mL	Thyme leaves, fresh, minced
1.36 kg	Ground chicken, crumbled
625 mL	Roasted red bell pepper, cut into strips
1 can (1.36 L)	Classic Tomato*
3 L	Linguine, cooked

Directions

- 1 Heat oil in a pot over medium-high heat. Add onions and sauté, once translucent (about 7 minutes) stir in garlic, pepper and thyme. Cook for 3 minutes.
- 2 Add ground chicken. Sauté until cooked through (165°F / 74°C).
- 3 Add roasted bell peppers and Campbell's® Condensed Tomato Soup. Stir well to combine ingredients. Simmer for 10 minutes over low heat.

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

Using an 8 oz. ladle, portion 1 cup of sauce over 1 cup of cooked linguini. Serve immediately.