



Nutrition Facts

Serving Size		3 tacos
Amount Per Serving		
Calories 440		
		% Daily Value
Total Fat	20g	31%
Saturated Fat	3g	15%
Cholesterol	100mg	33%
Sodium	1360mg	57%
Total Carbohydrate	22g	7%
Dietary Fiber	4g	16%
Protein	42g	84%
Vitamin A	%	Vitamin C %
Calcium	%	Iron %



Total Time  
**60 MIN.**

Serving Size  
**3 TACOS**

Difficulty  
**MEDIUM**

Lettuce leaves add freshness and crunch to these savoury chicken tacos. Toppings can be customized easily for seasonal flavours.

Yields  
**12**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

chicken breasts	12 (approx. 4 1/2 lb)	12 (approx. 2 kg)
olive oil	3/4 cup	175 mL
lime juice	1/2 cup	125 mL
chipotle in adobo, chopped	1/4 cup	60 mL
adobo sauce	3 tbsp	45 mL
minced garlic	2 tbsp	30 mL
salt	1 tsp	5 mL
Campbell's® Signature Mexicali Tortilla Condensed Soup	6 cups	11/2 L
chicken broth	2 cups	500 mL
Boston lettuce	36 leaves	36 leaves
thinly sliced radishes	11/2 cups	375 mL
thinly sliced red onions	11/2 cups	375 mL
avocados, peeled, pitted and thinly sliced		
chopped fresh cilantro	3/4 cup	175 mL
Lime wedges, for serving		



**Tip**

- Chicken can be cooked, shredded and refrigerated for up to 1 day.
- For seasonal toppings, try cubed sautéed squash and crispy shallots in the fall, or chopped tomatoes and peppers in the summer.

Tips:



## INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Toss together chicken breasts, olive oil, lime juice, chipotle, adobo sauce, garlic and salt. Arrange on baking sheet in single layer; roast for 15 to 20 minutes or until internal temperature of chicken registers 165°F (74°C). Shred meat with two forks.

2. In large saucepan set over medium-high heat, combine shredded chicken, soup and chicken broth; bring to boil. Reduce heat and simmer for 10 to 15 minutes or until thickened and heated through. Keep warm for service (makes 12 cups/3 L).

Serving: Divide 1 cup (250 mL) chicken mixture among 3 leaves of Boston lettuce. Top each with 2 tsp (10 mL) sliced radishes, 2 tsp (10 mL) sliced onions, 1 slice avocado and 1 tsp (15 mL) cilantro. Arrange on plate and serve with lime wedges.