



Total Time  
**30 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Combining Campbell's® Condensed Cream of Chicken soup with diced chicken and beans creates a hearty, satisfying meal.

Yields  
**18**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

Vegetable Oil	1 tbsp	15 mL
Onions, chopped	1 1/4 cups	325 mL
Campbell's® Condensed Cream of Chicken Soup	48 oz	1 1/2 L
Milk, whole	5 3/4 cups	1 2/5 L
Great Northern or White Kidney Beans, canned, drained	5 cups	1 1/4 L
Canned Green Peas, drained	2 cups	500 mL
Chicken Breast, cooked, diced 1/4"	12 oz	360 g
Garlic Powder	1 tsp	5 mL
Oregano, dried	1/2 tsp	2 1/2 mL
Cumin, ground (optional)	1/2 tsp	2 1/2 mL

**INSTRUCTIONS**

1. Heat oil in a stockpot. Add onion and sauté over medium heat until tender.
2. Add soup, milk, beans, chicken, green peas and seasonings; stir until fully blended.
3. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low; simmer 10 to 15 minutes or until fully heated.

Garnish: Pour soup into bowls and garnish with crisp bacon.



**Tip**

**Pureed Diet:**

Puree soup in small batches in food processor. Reheat the soup, internal temperature must reach 74°C (165°F) for a minimum of 15 seconds.

**HACCP Steps:**

1. If soup is to be used immediately, hold at 60°C (140°F).
2. If soup is to be used the next day, it must reach 20°C (68°F) within 2 hours or 4°C (40°F) within 4 hours.
3. Soup may be held under refrigeration <4°C (40°F) for a maximum of 4 days.
4. Soup may be reheated one time only, internal temperature must reach 74°C (165°F) for a minimum of 15 seconds.