



Total Time  
**180 MIN.**

Serving Size  
**1 BOWL**

Difficulty  
**EASY**

Colourful and hearty, this stew is loaded with morsels of chicken in a rich sauce that will satisfy diners looking for a comforting lunch or dinner.

Yields  
**40**

## INGREDIENTS

## WEIGHT

## MEASURE

cubed boneless skinless chicken (white and/or dark meat), cubed	4 lb	
salt and pepper, each	2 tsp	10 mL
canola oil	1/2 cup	125 mL
chopped Vidalia onions	2 cups	500 mL
carrots, peeled and cut into chunks	3 lb	
minced garlic	2 tbsp	30 mL
anchovy paste	2 tbsp	30 mL
Campbell's® Signature Condensed Cream of Chicken Soup	1 tub (4 lbs)	1 tub (1.81 kg)
Campbell's® 30% Reduced Sodium Chicken Broth	8 cups	2 L
Worcestershire sauce	1 tbsp	15 mL
bay leaves		
sweet potatoes, peeled and cut into chunks	5 lb	
parsnips, peeled and cut into chunks	3 lb	
peas	4 cups	1 L
corn	4 cups	1 L
chopped fresh parsley	2 cups	500 mL
all-butter biscuits, warmed		



## Tip

Anchovy paste gives the stew a deep, umami flavour but can be omitted.

Tip:



## INSTRUCTIONS

1. Toss chicken with salt and pepper. Heat some of the oil in large stock pot set over high heat; brown chicken all over in batches, adding more oil as needed; set aside. Add onions, carrots, garlic and anchovy paste to stock pot; cook, stirring occasionally, for about 10 minutes or until softened.
2. Stir in soup, broth and Worcestershire sauce until well combined. Add bay leaves and bring to simmer. Return chicken and any accumulated juices to stock pot. Simmer for about 30 minutes or until chicken is tender.
3. Add sweet potatoes and parsnips. Simmer for about 45 minutes or until vegetables are cooked through. Discard bay leaves. For future service, stew can be cooled thoroughly and refrigerated for up to 3 days. For immediate service, stir in peas, corn and parsley. Serve with warm biscuit.

Serving: In small saucepan, heat 1 1/2 cups (375 mL) stew, and 1/4 cup (60 mL) each peas and corn. Stir in 2 tbsp (30 mL) chopped parsley before serving.