

# CREAMY TUSCAN CHICKEN WITH LINGUINE



Total Time  
**65 MIN.**

Difficulty  
**EASY**

Yields  
**16**

Serving Size

Al dente pasta, herbed chicken, oven-roasted tomatoes and fresh basil are all nestled in a Parmesan cheese and white wine sauce in this irresistible dish.



## Tip

For homemade oven-roasted tomatoes, toss 6 tomatoes with 2 tbsp (30 mL) olive oil and roast in 400°F (200°C) oven for 15 to 20 minutes or until softened.

Tip:

## INGREDIENTS

## WEIGHT

## MEASURE

boneless skinless chicken breasts, cubed	3 lb	1 kg
finely chopped fresh thyme	1 tbsp	15 mL
finely chopped fresh rosemary	1 tsp	5 mL
salt and pepper, each	1 tsp	5 mL
canola oil	1/4 cup	60 mL
butter	2 tbsp	30 mL
onion, finely chopped (6 oz)	1 large	1 large
red peppers, chopped	2	2
minced garlic	1 tbsp	15 mL
dry white wine	1 cup	250 mL
Campbell's® Signature Condensed Cream of Leek and Potato Soup	1 tub (4 lb)	1 tub (1.81 kg)
water	2 cups	500 mL
18% table cream	4 cups	1 L
oven-roasted tomatoes	2 cups	500 mL
shredded Parmesan cheese	2 cups	500 mL
linguine, cooked and drained	36 oz	
fresh basil leaves	2 cups	500 mL



### INSTRUCTIONS

1. Toss together chicken, thyme, rosemary, salt and pepper. Heat oil and butter in large skillet set over medium-high heat; cook chicken for 8 to 10 minutes or until browned all over. Remove from skillet and set aside.

2. Add red peppers, onion and garlic to same skillet; cook for 3 to 5 minutes or until softened. Add wine; simmer for about 5 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Return chicken to skillet; stir in tomatoes. Simmer for 15 to 20 minutes or until sauce is flavourful. Remove from heat; whisk in Parmesan. Let cool completely and refrigerate for up to 3 days.

Heat 1 cup (250 mL) sauce in skillet. Toss with 4.5 oz (126 g) cooked linguine until coated and heated through. Garnish with 2 tbsp (30 mL) basil.