



Total Time
20 MIN.

Serving Size
6 FL OZ (180 ML)

Difficulty
EASY

Take Campbell's® Artisan Chicken Stock and Pace® Salsa to create this delicious and colourful soup.

Yields
25

INGREDIENTS

	WEIGHT	MEASURE
Vegetable oil	2 tbsp	30 mL
Sweet Red pepper, diced	1 1/2 cups	375 mL
Onions, fresh (red or white)	2 cups	500 mL
Campbell's Artisan Chicken Stock, prepared*	10 cups	2 1/2 L
Chicken, cooked, 1/2 inch diced	1 1/2 lbs	680 g
Pace® Salsa, Chunky, Mild	6 cups	1 L
Cilantro, fresh (chopped)	1/4 cup	75 mL

INSTRUCTIONS

1. Heat vegetable oil in a large saucepan on medium heat. Add red peppers and onions and sauté until soft.
2. Add prepared stock, salsa and chicken.
3. Bring to a boil, then reduce heat to a simmer for 10 minutes. Cook to internal temperature of 165F/74C.
4. Garnish with chopped cilantro, if desired.