RECIPES > SOUPS, STOCKS & BASES

Marry Me Chicken

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
60 min	250 mL (1 cup)	16

This creamy Tuscan-style chicken recipe is so delicious, the person you make it for will want to marry you after they taste it! *Campbell's*® Condensed Cream of Mushroom soup provides a silky canvas for a flavourful sauce

MADE WITH

Chicken
CASE CODE 12114

Classic Cream of Mushroom
CASE CODE 01266

Ingredients

144 mL	Olive oil, divided in half
2.9 kg	Chicken breast, boneless, thin-sliced
500 mL	Onion, diced
15 mL	Garlic, minced
3.75 mL	Crushed red pepper flakes
750 mL	Chicken
1 can (1.36 L)	Classic Cream of Mushroom
288 mL	Sun-dried tomatoes in olive oil, finely chopped
250 mL	Parmesan cheese, grated
60 mL	Basil, fresh, chopped finely

Directions

1. Heat a large skillet over high heat, add 30 mL olive oil. Cook chicken for 5 minutes until browned. Remove chicken. Reserve.
2. Heat the remaining oil in the skillet. Add onions, garlic and crushed red pepper. Cook and stir for 2 minutes.
3. Stir in *Campbell's*® Chicken Broth, *Campbell's*® Condensed Cream of Mushroom Soup, sun-dried tomatoes and parmesan cheese.
4. Add reserved chicken. Simmer until chicken thoroughly cooked.
5. Sprinkle with fresh basil and serve with pasta, rice or potatoes.

   CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
   CCP: Hold for hot service at 60°C (140°F)

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