

# Marry Me Chicken

TOTAL TIME  
**60 min**

SERVING / SIZE  
**250 mL (1 cup)**

SERVINGS  
**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*<sup>®</sup> Condensed Cream of Mushroom soup provides a silky canvas for a flavourful sauce

**MADE WITH**

*Campbell's* **Chicken**  
CASE CODE 12114

*Campbell's* **Classic Cream of Mushroom**  
CLASSIC SOUPS 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	<b>Chicken</b>
1 can (1.36 L)	<b>Classic Cream of Mushroom</b>
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*<sup>®</sup> Chicken Broth, *Campbell's*<sup>®</sup> 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)