



Total Time
40 MIN.

Serving Size
12 OZ / 375 ML

Difficulty
EASY

Yields
16

For a taste of the sun-drenched Mediterranean you can't do better than this mouth-watering pasta dish with its blend of chicken, black olives, sundried tomatoes, basil and mozzarella.

INGREDIENTS

	WEIGHT	MEASURE
Chicken, cooked, cubed	2 lbs	1 kg
Rotini Pasta, cooked	36 oz	12/25 kg
Zucchini, diced and sautéed until tender crisp	2 lbs	1 kg
Black Olives, pitted and chopped	4 oz	125 kg
Sun-dried Tomatoes, soaked ½ hour in warm water, drained and chopped	8 oz	250 kg
Campbell's® Condensed Cream of Chicken Soup	48 oz	11/2 L
Water	3 cups	750 mL
Basil, fresh, chopped	4 Tbsp	65 mL
Mozzarella Cheese, shredded	10 oz	300 g

INSTRUCTIONS

1. Combine chicken, pasta, and vegetables in steam table pan (1 full or 2 halves).
2. Stir in soup, water, and basil.
3. Sprinkle with cheese. Bake at 350° F (180° C) for 30 minutes or until hot and bubbling.



Tip

Replace soup with cream of mushroom or celery. Remove chicken and add vegetables for a meatless entrée. Other cheese can be substituted for mozzarella. Great served with a green salad and garlic bread.