



Total Time
45 MIN.

Serving Size
8 FL. OZ. (250 ML)

Difficulty
EASY

Yields
24

Travel out West to the lands of the Prairie for a taste of comfort using Campbell's® Condensed Cream of Chicken Soup chock full of onions, carrots, corn, tomatoes and pork spiked with smoked paprika.

INGREDIENTS

	WEIGHT	MEASURE
Oil, vegetable	3 tbsp	45 mL
Yellow onions, chopped	8 cups	2 L
Carrots, peeled and sliced	6 cups	1 1/2 L
Garlic, fresh, minced	2 tbsp	30 mL
Paprika, smoked	2 tbsp	30 mL
Tomatoes, canned, diced	6 cups w/ juice	1 1/2 L
Campbell's® Cream of Chicken, condensed	48 oz can	19/25 L can
Campbell's® Chicken Broth, prepared	1 1/2 qt	1 1/2 L
Pork, cooked, pulled, shredded	2 1/2 lb	1 1/10 kg
Paprika, smoked	1 tbsp	15 mL
Parsley, fresh, minced	1 cup	250 mL
Scallions, fresh, sliced	1 cup	250 mL
White Cheddar, grated (optional)	1 1/2 cups	375 mL



INSTRUCTIONS

1. In large pan or stock pot heat oil over medium-high heat; add onion and sauté 5 minutes, stirring often, until golden and softened.
2. Add garlic and paprika continue to sauté 2-3 minutes.
3. Stir tomatoes along with the juice from can, bring to a simmer and continue to cook 5 minutes, stirring occasionally.
4. Add Campbell's® Cream of Chicken Soup and Campbell's® Chicken Broth and bring to a simmer; cook 5 minutes, stirring often.
5. Place shredded pork in bowl and sprinkle with paprika and toss well to coat. Add mixture to stew and mix well. Return mixture to a simmer and cook 5 minutes. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
6. Just before serving, stir in parsley and scallions.
7. To serve: For each serving, ladle 8 fl oz (250 mL) stew into a bowl.
8. Optional: garnish with grated white cheddar cheese