

# RUSTIC CHICKEN VEGETABLE CASSEROLE



Total Time  
**50 MIN.**

Serving Size  
**10 FL OZ/325 ML**

Difficulty  
**EASY**

Combine Campbell's® Cream of Chicken Soup and Chicken Broth with root vegetables and spices to create a rustic pasta casserole.

Yields  
**24**

## INGREDIENTS

	WEIGHT	MEASURE
Oil, vegetable	2 tbsp	30 mL
Onion, sweet, diced 1/4-inch	4 cups	1 L
Root vegetable mix (carrots, turnips, parsnips, rutabagas, etc), diced 1/4-in	8 cups	2 L
Campbell's Cream of Chicken soup	48 oz can	19/25 L can
Swanson® Chicken Broth, prepared	4 cups	1 L
Cooked, diced chicken breast	5 lbs	2 3/10 kg
Parsley, chives, rosemary, thyme, fresh, minced	1 cup	250 mL
Pepper, black, cracked	1/2 tbsp	8 mL
Bowtie pasta, cooked, drained	10 cups	4 1/2 L
Ricotta, low-fat	3 cups	750 mL
Fresh parsley, chives, rosemary, thyme, minced	1/3 cup	80 mL
Pepper, black, cracked	1 tsp	5 mL

## INSTRUCTIONS

1. In large pot, heat oil over medium-high heat; add onion and sauté 5 minutes, stirring often, until slightly golden.
2. Stir in root vegetable mixture and sauté/sweat 12-15 minutes.
3. Pour in Campbell's Cream of Chicken soup and Chicken Broth and bring to a simmer, stirring often.
4. Add chicken, herbs and pepper and bring to a simmer.
5. Transfer mixture (10 lb) to a lightly greased full-size (12 x 20 x 3 inch) hotel pan.
6. In big bowl, toss pasta with cheese, herbs and pepper and spread evenly in pan.
7. Bake in a 400°F (200°C) conventional or 350°F (180°C) convection oven 20-25 minutes or until hot and bubbly, topping begins to brown and cheese melts slightly.