



### Tip

4 oz Chicken plus 1 oz sauce. Serve over rice with a green vegetable or salad. For a vegetarian entrée, use 4 oz tofu steaks instead of chicken or use "vegetarian" chicken.

Total Time  
**45 MIN.**

Serving Size  
**5 OZ / 150 ML**

Difficulty  
**EASY**

Create a unique, barbecue-like chicken specialty with this blend of dill, brown sugar and the flavourful sweetness of cola.

Yields  
**50**

### INGREDIENTS

	WEIGHT	MEASURE
Margarine	1 cup	250 mL
Brown Sugar	18 oz	540 mL
Chicken Breasts, boneless	50 x 4 oz	50 x 125 g
Dill, dried	2 tbsp	30 mL
Cola	3 1/2 cups	875 mL
Campbell's® Condensed Tomato Soup	84 oz (1 3/4 cans)	2 5/8 L

### INSTRUCTIONS

1. In a pan, melt margarine and mix in brown sugar. When hot brown chicken on both sides until golden. Sprinkle with dill.
2. Add cola and cook for 4 more minutes turning once. Remove chicken to an ovenproof pan.
3. Add tomato soup to the sugar and cola pan. Blend well. Pour sauce mixture over chicken in ovenproof pan. Cover and cook until chicken is just done.