



NEW SWANSON® UNSALTED CHICKEN BROTH

Swanson® Unsalted Broth provides versatility and flexibility in busy kitchens – without any added salt.



FEATURES & BENEFITS:

- No Salt Added – 45 mg of sodium/8 oz serving¹
- 49 oz Ready-to-Serve Can
- Partnership for Healthier America (PHA) Compliant
- No MSG Added²

Swanson® is the **#1 BROTH BRAND** in Foodservice, with **19% broth market share** and a **1.5% growth rate in broth**³

Broth is a **GROWTH CATEGORY** in foodservice soup⁴

SWANSON® BROTH	PRODUCT CODE	CASE PACK
Unsalted Chicken Broth	22596	12/ 49 oz Cans

¹Not a sodium free food.

²A small amount of glutamate occurs naturally in yeast extract.

³Measured in dollar sales from NPD DecisionKey from Mar. 2012-Feb. 2015, as of 4/6/15.

⁴Measured by 2 year CAGR of sales/pound. Source: NPD DecisionKey (Mar. 2012-Feb. 2015) as of 4/6/15.



Chicken Noodle Soup made with **Swanson**[®] Unsalted Chicken Broth

YIELDS: 16 servings

SERVING SIZE: 1 cup

AVERAGE COST PER SERVING*: \$0.33

INGREDIENTS

MEASURE

DIRECTIONS

Vegetable oil	2 Tbsp	1. In a large sauce pot, heat the oil.
Celery, diced ¼"	2 cups	2. Add celery, onions, carrots, and garlic until translucent.
Onions, diced ¼"	3 cups	
Carrots, peeled, diced ½"	2 cups	
Garlic, peeled, minced	1 Tbsp	
Swanson [®] Unsalted Chicken Broth, 49 oz each	2 cans	3. Add broth, pepper, and herbs. Simmer for 10 minutes.
Fresh Italian parsley, chopped	1 Tbsp	
Fresh thyme leaves	1 Tbsp	
Fresh dill weed, chopped	1 tsp	
Chicken, white & dark meat, cooked, pulled	1.5 lbs	4. Add chicken and pasta. Simmer for 5 minutes.
Egg noodles, cooked	1.5 qts	
Cornstarch	9 Tbsp	5. Mix cornstarch and water in measuring cup.
Water	1 cup	6. Stir while slowly adding to the soup mixture.

CCP: Heat until internal temperature is 165°F or higher for 15 seconds. CCP: Hold at 140°F or higher.

NUTRITION PER SERVING

Calories	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (%DV)	Vitamin C (%DV)	Calcium (%DV)	Iron (%DV)	Potassium (%DV)
140	3	0	0	35	80	14	1	2	15	60	8	2	0	4

Chicken Marsala made with **Swanson**[®] Unsalted Chicken Broth

YIELDS: 20 servings

SERVING SIZE: 1 serving

AVERAGE COST PER SERVING*: \$2.18

INGREDIENTS

MEASURE

DIRECTIONS

All-purpose flour	3 cups	1. In a large mixing bowl, combine flour and black pepper. Mix well.
Black pepper, ground	2 Tbsp	
Boneless, skinless chicken breasts	8 lbs	2. Cover the chicken pieces in the flour mixture and let sit.
Olive oil	8 Tbsp	3. In a hot sauté pan, heat vegetable oil and butter until foaming.
Butter	8 oz	4. Add in chicken and sauté both sides. Remove from pan when cooked.
Onion, ½" diced	1 lb	5. Add onions, mushrooms, and garlic to the pan.
Mushrooms, sliced	2 lbs	Sauté for 3 minutes.
Garlic, peeled, minced	4 Tbsp	
Marsala wine	2 cups + 4 fl oz	6. Add wine and stock. Simmer for 5 minutes.
Swanson [®] Unsalted Chicken Broth, 49 oz each	1 can	
Cornstarch	1 cup	7. Mix cornstarch and water in a measuring cup.
Water	1 cup	8. Add the cornstarch mixture into the sauce and cook for 5 minutes.
		9. Add the chicken back in, heat and serve.

CCP: Heat until internal temperature is 165°F or higher for 15 seconds. CCP: Hold at 140°F or higher.

NUTRITION PER SERVING

Calories	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbohydrate (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (%DV)	Vitamin C (%DV)	Calcium (%DV)	Iron (%DV)	Potassium (%DV)
480	20	8	0	140	230	26	2	2	43	8	6	6	15	20

*Costs calculated based on average national prices for recipe ingredients. Actual ingredient prices for an individual facility may vary.

For menu solutions and more, visit CampbellsFoodservice.com

To learn more about the Campbell's Foodservice soup portfolio, contact your Sales Representative, call 1.800.879.7687 or email Campbells_help@archway.com.

