

**BAJA CHICKEN WITH SHRIMP & CHORIZO MADE WITH CAMPBELL'S®  
RESERVE TEQUILA-SPIKED FIESTA CHICKEN**



Total Time  
**55 MIN.**

Serving & Size  
**1 SERVING (10 OZ SAUCE, 1 CUP RICE)**

Difficulty  
**EASY**

Yields  
**15**


The flavors of chorizo sausage, chicken, bell peppers and cilantro combine with Campbell's® Reserve Tequila Spiked Fiesta Chicken Soup in this Baja-inspired dish. Served with wehani rice to compliment your menu options.

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (10 OZ SAUCE, 1 CUP RICE)
<b>Amount Per Serving</b>	
<b>Calories</b> 542	
<b>% Daily Value</b>	
<b>Total Fat</b> 18.7g	<b>29%</b>
<b>Saturated Fat</b> 7.6g	<b>38%</b>
<b>Cholesterol</b> 104mg	<b>35%</b>
<b>Sodium</b> 822mg	<b>34%</b>
<b>Total Carbohydrate</b> 60.9g	<b>20%</b>
<b>Dietary Fiber</b> 4.8g	<b>19%</b>
<b>Protein</b> 23.4g	<b>47%</b>
Vitamin A 5%	Vitamin C 12%
Calcium 5%	Iron 12%

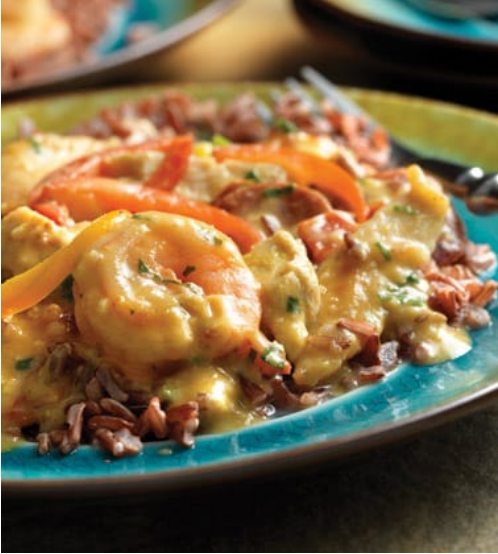
**INGREDIENTS**

**WEIGHT**

**MEASURE**

boneless, skinless chicken breast	1 lb.	
all-purpose flour		1/2 cups
olive oil		2 tbsp.
chorizo sausage, cooked	1 lb.	
shrimp, large, peeled, deveined	1 lb.	
red and orange bell pepper, medium, julienne	4 oz.	1 ea.
 <b>Campbell's® Reserve® Tequila Spiked Fiesta Chicken Soup</b> , 4 lb each	4 lb.	1 pouches
cilantro, minced		1/4 cups
cooked wehani rice	103 oz.	15 cups
cilantro, sprigs	1 oz.	15 ea.

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### INSTRUCTIONS

1. Rinse chicken well and pat dry. Slice into 1/4-inch thick slices.
2. Place in half hotel pan and sprinkle flour evenly over top of chicken slices. Toss to coat completely.
3. Heat oil in large, wide skillet over medium-high heat; add chicken pieces and sauté several minutes or until lightly browned, about 8 minutes.
4. Add sausage and continue to cook until heated through, stirring often, about 5 minutes.
5. Stir in shrimp and peppers and continue to sauté until shrimp are just pink, about 5 minutes.
6. Pour in soup and bring to a simmer; cook 5 minutes, stirring occasionally.
7. Stir in cilantro and hold. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
8. For Each Serving: Ladle 10 oz. warm mixture over top of 1 cup cooked, hot rice to serve. Garnish with a sprig of cilantro to serve.