

BUFFALO CHICKEN SOUP WITH CAMPBELL'S® HEALTHY REQUEST CREAM OF CHICKEN SOUP (HEALTHCARE)



Total Time
NOT AVAILABLE

Serving & Size
1 CUP (8 FL OZ)


Difficulty
EASY

Yields
16

Treat your taste buds to our latest twist on Buffalo Chicken Soup made with Campbell's® Healthy Request Cream of Chicken Soup. This recipe is great to spice up your menu at your hospital or long term care facility.

Nutrition Facts	
Serving Size	1 CUP (8 FL OZ)
Amount Per Serving	
Calories	89
% Daily Value	
Total Fat	4.4g 7%
Saturated Fat	1g 5%
Cholesterol	6mg 2%
Sodium	346mg 14%
Total Carbohydrate	9.6g 3%
Dietary Fiber	0.7g 3%
Protein	2.5g 5%
Vitamin A	1% Vitamin C 3%
Calcium	3% Iron 1%

INGREDIENTS	WEIGHT	MEASURE
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vegetable oil		2 tbsp.
Vidalia onion, diced		3 cups
celery, diced		3 cups
ground red pepper		1/2 tsp.
	Campbell's® Healthy Request® Condensed Cream of Chicken Soup	1 cans
water		2 qt.
hot pepper sauce		1 tsp.
blue cheese, crumbled		333/1000 cups
celery, 4-inch sticks		16 ea.

INSTRUCTIONS

1. In a soup pot, heat oil over medium-high heat; add onions, celery and pepper and sauté 4-5 minutes or until tender.
2. Add soup and water and bring to a boil; reduce heat and simmer 10 minutes. Heat until internal temperature is 165° F. or higher for 15 seconds. CCP: Hold at 140° F. or higher.
3. Garnish each serving with: a dash of hot sauce; 1 tsp. blue cheese and a celery stick.