



Nutrition Facts

Serving Size 1 SERVING (1 CUP PLUS TOPPINGS)

Amount Per Serving

Calories 285

% Daily Value

Total Fat 10.4g **16%**

Saturated Fat 3.8g **19%**

Cholesterol 57mg **19%**

Sodium 692mg **29%**

Total Carbohydrate 27.5g **9%**

Dietary Fiber 2.9g **12%**

Protein 18.7g **37%**

Vitamin A 50% Vitamin C 9%

Calcium 13% Iron 8%

 **TIP**

For added flavor, cook chicken with 2 1/2 oz chili seasoning mix or with 1 1/2 tsp paprika.

Replace shredded cheddar cheese with 1 lb + 9 oz crumbled blue cheese.

Any variations to original recipe may alter reported nutrition per serving.

Meal Contributions: Meat Alternate - 1 oz;

**BUFFALO CHICKEN SOUP WITH CAMPBELL'S® HEALTHY REQUEST®
CREAM OF CHICKEN SOUP (K12)**

Grain - 1/2 oz; Vegetables-1/2 cup TOTAL
(1/4 cup red/orange, 1/2 cup other)



Total Time
**NOT
AVAILABLE**

Difficulty
EASY

Yields
44

Serving & Size
1 SERVING (1 CUP PLUS TOPPINGS)

Treat your taste buds to our latest twist on Buffalo Chicken Soup made with Campbell's® Healthy Request Cream of Chicken Soup. This recipe will be sure to spice up your school menu.

INGREDIENTS

WEIGHT

MEASURE



**Campbell's® Healthy Request®
Condensed Cream of Chicken Soup,**
50 oz ea

150 oz.

3 cans

water, full 50 oz soup can

3 cans

cooked diced chicken, frozen, thawed

75 oz.

hot pepper sauce

4 oz.

onion, diced

53 oz.

celery, diced

36 oz.

carrot, diced

74 oz.

sharp Cheddar cheese, shredded

25 oz.

croutons

25 oz.

fresh parsley, chopped

1 oz.



INSTRUCTIONS

1. Prepare **Campbell's Healthy Request** Cream of Chicken Soup according to label directions. CCP: Heat to 145°F. CCP: Hold for hot service at 140°F.
2. Combine chicken and hot sauce. CCP: Heat to 165°F. CCP: Hold for hot service at 140°F. Keep chicken covered to keep from drying out.
3. Place the onions, celery, and carrots into separate serving pans. Cover pans and steam the vegetables until slightly tender. CCP: Heat to 145°F. CCP: Hold for hot service at 140°F.
4. For each serving, portion the following foods/amounts into each serving bowl:
1 1/2 oz (3 1/3 tbsp. or #20 scoop) cooked chicken mixture
2 Tbsp (#30 scoop) cooked onions
2 Tbsp (#30 scoop) cooked celery
2 Tbsp (#30 scoop) cooked carrots
6 fl oz ladle prepared **Campbell's Healthy Request** Cream of Chicken Soup
5. Top with 1/2 oz (2 Tbsp or #30 scoop) cheese, 1/2 oz (1/4 cup or #16 scoop) croutons, and a pinch of parsley. Serve immediately.