



Nutrition Facts

Serving Size **SERVING (#4 SCOOP, 1 CUP PLUS 6 CELERY STICKS)**

Amount Per Serving

Calories 324

% Daily Value

Total Fat 14.1g **22%**

Saturated Fat 6g **30%**

Cholesterol 53mg **18%**

Sodium 604mg **25%**

Total Carbohydrate 30.5g **10%**

Dietary Fiber 3.6g **14%**

Protein 19g **38%**

Vitamin A 10% Vitamin C 3%

Calcium 19% Iron 9%

 **TIP**

To save time, prepare elbow macaroni the day before service. 18oz. dry yields 10 cups cooked.

CCP: Hold for cold service at 41°F until needed.

For extra heat, serve with spicy salsa!

Possible Condiment: 1 Tablespoon Blue

**BUFFALO MAC & CHICKEN CHEESE MADE WITH CAMPBELL'S®
HEALTHY REQUEST® CREAM OF CHICKEN SOUP**




Total Time
50 MIN.

Difficulty
MEDIUM

Yields
20

Serving & Size
**SERVING (#4 SCOOP, 1 CUP PLUS 6
CELERY STICKS)**

Get your lunch line moving with this spiced up Mac & Cheese made with cooked macaroni, chicken, cheese and Campbell's® Healthy Request® Cream of Chicken Soup.

INGREDIENTS	WEIGHT	MEASURE
whole grain elbow macaroni, dry	18 oz.	
vegetable oil		2 tbsp.
onion, finely chopped	15 oz.	3 cups
celery, finely chopped	7 oz.	3 cups
chili powder		1 tbsp.
buffalo hot wing sauce		4 tbsp.
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea		1 cans
water		2 cups
cooked diced chicken, frozen, thawed	20 oz.	4 cups
Cheddar cheese, shredded	20 oz.	5 cups
vegetable cooking spray		
whole wheat bread crumbs		1 cups
celery	36 oz.	7 1/2 cups



INSTRUCTIONS

1. Cook pasta according to package directions (until just tender). Drain and cool. Reserve.

CCP: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

2. In saucepan, heat oil over medium-high heat. Add onions. Sauté for 5 minutes, or until onions begin to brown.

3. Stir in celery, chili powder and buffalo sauce. Cook 1 additional minute.

4. Add Campbell's® Healthy Request® Cream of Chicken Soup and water. Bring to a simmer over medium heat. Cook for 2 minutes.

5. Stir in chicken and cheese. Return to a simmer. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

6. Fold cooked pasta into warm chicken-cheese sauce. Stir well to mix thoroughly. Reserve.

7. Spray the interiors of 2 short, half-hot pan. Sprinkle interior of each sprayed pan with 2 tablespoons bread crumbs. Divide pasta mixture between the 2 pans (approximately 2 1/2 qt. per pan). Sprinkle top of each pan with remaining crumbs (6 tablespoons per pan).

8. Bake at 400°F. for 2-25 minutes, or until mixture is bubbling and golden on top. Remove from heat.

CCP: Hold for hot service at 140°F or higher until needed.

9. To serve, using a #4 scoop, portion 1 cup onto plate. As a side, serve with 6 celery sticks (about 3/8 cup). Serve immediately.