



Total Time
50 MIN.


Serving & Size
1 EACH (4 OZ CHICKEN + 1/2 CUP SAUCE))

Difficulty
EASY

Yields
16

This classic dish features a chicken breast in a delectably creamy Dijon sauce made with Campbell's® Condensed Cream of Celery Soup, Dijon-style mustard, garlic, onions and fresh herbs. Try serving with sautéed green beans and red potatoes for a meal that is sure to delight guests.


Nutrition Facts	
Serving Size	1 EACH (4 OZ CHICKEN + 1/2 CUP SAUCE))
Amount Per Serving	
Calories	212
% Daily Value	
Total Fat 8g	12%
Saturated Fat 1.6g	8%
Cholesterol 65mg	22%
Sodium 686mg	29%
Total Carbohydrate 7.2g	2%
Dietary Fiber 0.9g	4%
Protein 24.5g	49%
Vitamin A 1%	Vitamin C 2%
Calcium 3%	Iron 5%

 **TIP**

Serve with sautéed green beans and red potatoes.

INGREDIENTS

WEIGHT	MEASURE
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canola oil, tablespoon	2	tblsp.
boneless, skinless chicken breast, yield from 1 ounce raw	64	
onion, thinly sliced	8 oz.	2 cups
garlic, peeled, minced	1	tblsp.
Dijon-style mustard	2 oz.	1/2 cups
fresh parsley, chopped	1	tblsp.
fresh thyme leaves, chopped	1	tblsp.
 Campbell's® Condensed Cream of Celery Soup , 50 oz ea	1	cans
water	5	cups

INSTRUCTIONS

- Using a large sauce pot, heat oil over medium heat.
- Sear chicken on both sides until golden brown. Reserve.
- Add onions and garlic. Cook for 3-4 minutes.
- Add Dijon mustard and herbs. Cook 1 minute.
- Add **Campbell's® Condensed Cream of Celery Soup** and water. Bring to a simmer on low heat.
- Add chicken breast. Continue to simmer until fully cooked.
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.
- To Serve: Using a 4 oz. ladle, portion 1/2 cup of sauce over 4 oz. of chicken breast.