



Total Time
45 MIN.

Serving & Size
1 SERVING (SEE METHOD FOR INSTRUCTIONS)

Difficulty
MEDIUM

Yields
80

Classic comforting chicken noodle soup freshly prepared with Campbell's® Savory Chicken Soup Customizer™. Offer this delicious pace-changing entrée as part of a complete reimbursable meal.

Nutrition Facts	
Serving Size	1 SERVING (see method for instructions)
Amount Per Serving	
Calories 136	
% Daily Value	
Total Fat 2.1g	3%
Saturated Fat 0g	0%
Cholesterol 21mg	7%
Sodium 650mg	27%
Total Carbohydrate 20g	7%
Dietary Fiber 2.9g	12%
Protein 9.2g	18%
Vitamin A 110%	Vitamin C 3%
Calcium 2%	Iron 6%

INGREDIENTS

WEIGHT	MEASURE
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Campbell's® Savory Chicken Soup Customizer™	16 lb.	4 pouches
cooked diced chicken	80 oz.	
carrots, diced, steamed	90 oz.	20 cups
celery, diced, steamed	36 oz.	10 cups
onion, diced, steamed	57 oz.	10 cups
cooked whole grain rotini (spiral) pasta, rinsed, drained, chilled	151 oz.	40 cups

INSTRUCTIONS

1. Prepare Soup Customizer™ according to package directions.
CCP: Heat to 165°F for one minute.
CCP: Hold for hot service at 160°F.
2. Prepare the vegetables. Keep each vegetable in separate pans or bowls until bowls are pre-assembled.
CCP: Hold at 41°F until bowls are pre-assembled.
3. To pre-assemble each serving:
 - a. Place the following ingredients in a 16 oz. bowl:
 - 1/2 cup (#8 scoop) noodles
 - 1 oz. (#20 scoop) chicken
 - 1/4 cup (#16 scoop) carrots
 - 2 tbsp. (#30 scoop) celery
 - 2 tbsp. (#30 scoop) onions
 - b. Use tongs to gently toss all of the ingredients in the bowl together.
 - c. Place a lid on each bowl.
CCP: Hold at 41°F until bowls are served.
4. To serve:
 - a. Remove the lid from the bowl.
 - b. Use a 6oz. ladle to portion 3/4 cup of hot broth into bowl.
 - c. Replace lid on bowl. Serve immediately.

TIP

Consider substituting raw green onion, unblanched, for the onions in this recipe.

Offer with 1 oz equivalent whole grain dinner roll or crackers, 1/4 cup veggie sticks, 1/2 cup fruit, and 8 oz. milk for a complete reimbursable meal.

Garnish each bowl with fresh parsley, if desired.