

CHICKEN AND WHITE BEAN ENCHILADAS MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP



Total Time
30 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)


Difficulty
MEDIUM

With creamy chicken filling made with Campbell's® Classic Healthy Request® Cream of Chicken Soup, these enchiladas will be the star of any menu.

Yields
50

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
Amount Per Serving	
Calories 378	
	% Daily Value
Total Fat 10.4g	16%
Saturated Fat 3.6g	18%
Cholesterol 52mg	17%
Sodium 681mg	28%
Total Carbohydrate 44.1g	15%
Dietary Fiber 7.7g	31%
Protein 26.6g	53%
Vitamin A 19%	Vitamin C 4%
Calcium 20%	Iron 13%

INGREDIENTS	WEIGHT	MEASURE
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 Campbell's® Healthy Request® Condensed Cream of Chicken Soup , 50 oz ea		1 cans
cooked diced chicken	100 oz.	20 cups
white cannellini beans, canned, rinsed, drained	78 oz.	20 cups
cooked spinach	30 oz.	8 cups
whole wheat flour tortilla, 10-inch		50 ea.
enchilada sauce	46 oz.	6 cups
reduced fat Monterey Jack cheese, shredded	24 oz.	6 cups
tomatoes, diced, no salt added, canned	17 oz.	2 1/2 cups



INSTRUCTIONS

Prepare Filling:

1. In large bowl, combine Campbell's® Classic Healthy Request® Cream of Chicken Soup, chicken, white beans and spinach.

CCP: Store in covered containers, refrigerated at 40°C.

To Assemble:

1. Using a 8 fl oz spoodle, spread 1 cup enchilada sauce into bottom of (2)- full (12 x 20 x 2 1/2-inch) hotel pans (2 cups total).
2. Using a # 6 scoop, portion 2/3 cup chicken and bean mixture in each tortilla.
3. Roll up tightly and place 25 enchiladas, seam side down in each prepared hotel pan.
4. Using (2)- 8 oz ladles, spoon 2 cups enchilada sauce over enchiladas in each pan 4 cups total).
5. Evenly sprinkle 1-1/2 cups shredded cheese over enchiladas in each pans (3 cups total).

CCP: Store in covered containers, refrigerated at 40°C.

To Bake:

Conventional oven:

Bake uncovered at 425°F for 20 to 25 minutes or until cheese is melted, sauce is bubbling and filling is heated through.

Convection oven:

Bake uncovered at 400°F for 15 to 20 minutes or until cheese is melted, sauce is bubbling, and filling is heated through.

CCP: Heat to 165°F. for at least 1 minute.

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

To Serve:

Portion 1 enchilada on plate. Serve immediately.