



Total Time
25 MIN.

Difficulty
EASY


Yields
12

Serving & Size
1 SERVING (1-1/2 CUP CHICKEN, 1 ROMAINE WEDGE)

A new spin on classic caesar salad with grilled romaine lettuce, cherry tomatoes and chicken tossed with dressing made with Campbell's Cream of Chicken soup.

Nutrition Facts	
Serving Size	1 SERVING (1-1/2 CUP CHICKEN, 1 ROMAINE WEDGE)
Amount Per Serving	
Calories 414	
% Daily Value	
Total Fat 19.8g	30%
Saturated Fat 5.5g	28%
Cholesterol 147mg	49%
Sodium 1275mg	53%
Total Carbohydrate 13.4g	4%
Dietary Fiber 1.3g	5%
Protein 43.8g	88%
Vitamin A 25%	Vitamin C 14%
Calcium 20%	Iron 8%

INGREDIENTS	WEIGHT	MEASURE
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olive oil		1/4 cups
boneless, skinless chicken breast, cut crosswise into 1/2" slices	4 lb.	
garlic, peeled, minced		2 tbsp.
 Campbell's® Condensed Cream of Chicken Soup , 50 oz ea	50 oz.	1 cans
water		1 1/2 cups
lemon juice		1/2 cups
anchovy paste, optional		3 tbsp.
lemon zest		1/4 cups
cracked black pepper		2 tsp.
cherry tomatoes		3 cups
Parmesan cheese, grated		1 1/2 cups
romaine lettuce, wedge(s), grilled (1 oz)		12 ea.
Parmesan cheese, grated		3/4 cups
fresh parsley, chopped		1/4 cups



INSTRUCTIONS

1. In a braiser or sauté pan, heat oil over medium-high heat. Add chicken. Sauté 4-5 minutes or until lightly browned. Drain and reserve.
2. In the same pan add garlic. Sauté 1 minute.
3. Stir in soup, water, lemon juice and anchovy paste, if desired. Bring to a boil. Reduce heat. Simmer 3-4 minutes.
4. Add reserved chicken, lemon zest and black pepper and simmer 5 minutes.
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.
5. Separately, sauté cherry tomatoes until tender and reserve.
6. Just before serving, stir in Parmesan cheese. Mix until melted.
7. **To Serve:** Place grilled romaine wedge on plate. Top each wedge with the following and serve immediately:

- 1-1/2 cups chicken
- 2 tablespoons sautéed cherry tomatoes
- 1tablespoon Parmesan cheese
- Pinch of parsley