



Total Time
30 MIN.

Serving & Size
SERVING (2 CUPS)


Difficulty
EASY

A hearty ragu dish with ground chicken, garlic, fresh thyme, served over linguini in a rich sauce.

Yields
12

Nutrition Facts	
Serving Size	SERVING (2 CUPS)
Amount Per Serving	
Calories 509	
	% Daily Value
Total Fat 13.4g	21%
Saturated Fat 2.9g	15%
Cholesterol 86mg	29%
Sodium 436mg	18%
Total Carbohydrate 67.2g	22%
Dietary Fiber 4.4g	18%
Protein 29.2g	58%
Vitamin A 5%	Vitamin C 57%
Calcium 4%	Iron 17%

INGREDIENTS	WEIGHT	MEASURE
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vegetable oil		2 tbsp.
onion, diced	11 oz.	2 cups
garlic, minced	3 oz.	333/1000 cups
black pepper, ground		1 tsp.
fresh thyme leaves, minced		3 tbsp.
ground chicken, crumbled, yield from 1 ounce raw		48
roasted red bell pepper, cut into strips	21 oz.	2 1/2 cups
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea		1 cans
cooked linguine	56 oz.	12 cups

INSTRUCTIONS

1. Heat oil in a pot over medium-high heat. Add onions and sauté, once translucent (about 7 minutes) stir in garlic, pepper and thyme. Cook for 3 minutes.
2. Add ground chicken. Sauté until cooked through (165°F).
3. Add roasted bell peppers and **Campbell's® Healthy Request® Condensed Tomato Soup**. Stir well to combine ingredients. Simmer for 10 minutes over low heat.
**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.**
4. To serve, using an 8 oz. ladle, portion 1 cup of sauce over 1 cup of cook linguini. Serve immediately.