

**CHICKEN & WHITE CHEDDAR PASTA MADE WITH CAMPBELL'S®  
RESERVE ROASTED POBLANO & WHITE CHEDDAR**



Total Time  
**30 MIN.**

Difficulty  
**EASY**

Yields  
**18**

Serving & Size  
**SERVING (#6 SCOOP; 2/3 CUP PASTA MIXTURE +3.5 OZ C**


Combine shallots, garlic and Shitake Mushrooms to our Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos to create a flavorful sauce you can add to any pasta dish.

<b>Nutrition Facts</b>	
Serving Size	SERVING (#6 SCOOP; 2/3 CUP PASTA MIXTURE +3.5 OZ C
<b>Amount Per Serving</b>	
<b>Calories</b> 478	
	<b>% Daily Value</b>
<b>Total Fat</b> 21.7g	<b>33%</b>
<b>Saturated Fat</b> 10.1g	<b>51%</b>
<b>Cholesterol</b> 131mg	<b>44%</b>
<b>Sodium</b> 622mg	<b>26%</b>
<b>Total Carbohydrate</b> 27.2g	<b>9%</b>
<b>Dietary Fiber</b> 2.5g	<b>10%</b>
<b>Protein</b> 41.9g	<b>84%</b>
Vitamin A 15%	Vitamin C 103%
Calcium 16%	Iron 14%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

olive oil	1 oz.	2 tbsp.
green onion, thinly sliced		2 tbsp.
garlic	1 oz.	2 tbsp.
shiitake mushrooms, sliced	16 oz.	4 cups
 Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos, 4 pound pouch		1 ea.
poblano chile, roasted, julienne	24 oz.	3 cups
fresh parsley, chopped		1 tbsp.
fresh thyme leaves, chopped		1 tbsp.
white Cheddar cheese, shredded	8 oz.	2 cups
kosher salt		1 tsp.
black pepper, ground		1/2 tsp.
olive oil	1 oz.	2 tbsp.
boneless, skinless chicken breasts, cooked, sliced	64 oz.	
cooked penne pasta, drained	32 oz.	8 1/2 cups

## CHICKEN & WHITE CHEDDAR PASTA MADE WITH CAMPBELL'S® RESERVE ROASTED POBLANO & WHITE CHEDDAR



### INSTRUCTIONS

1. Using a large pot, heat first listed measure of oil over medium heat.
  2. Add green onions. Cook for 2-3 minutes.
  3. Add garlic and mushrooms. Cook for 3 minutes.
  4. Add Campbell's® Reserve Roasted Poblano & White Cheddar Soup with Tomatillos, parsley, thyme and cheese. Simmer for 2 minutes. Stir in salt and pepper.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
  5. Mix pasta with poblano sauce. Drizzle with oil. Top with chicken.  
CCP: Hold for hot service at 140°F or higher until needed.
- To Serve: Using a #6 Scoop, portion 2/3 cup onto plate. Top with 3.5 ounces chicken, approximately 3 slices. Serve immediately.