

# CHICKEN SALAD WRAP MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP



Total Time  
**20 MIN.**

Serving & Size  
**SERVING (1 FILLED WRAP)**

Difficulty  
**EASY**

Simple but delicious, this chicken salad wrap is made with Campbell's® Classic Healthy Request® Cream of Chicken Soup for a really creamy filling with reduced fat.

Yields  
**50**

Nutrition Facts	
Serving Size	SERVING (1 FILLED WRAP)
<b>Amount Per Serving</b>	
<b>Calories</b> 315	
<b>% Daily Value</b>	
<b>Total Fat</b> 9.1g	<b>14%</b>
<b>Saturated Fat</b> 2g	<b>10%</b>
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 460mg	<b>19%</b>
<b>Total Carbohydrate</b> 36.2g	<b>12%</b>
<b>Dietary Fiber</b> 5.9g	<b>24%</b>
<b>Protein</b> 19.6g	<b>39%</b>
Vitamin A 8%	Vitamin C 9%
Calcium 10%	Iron 6%

INGREDIENTS	WEIGHT	MEASURE
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 <b>Campbell's® Healthy Request® Condensed Cream of Chicken Soup,</b> 50 oz ea		1 cans
cooked diced chicken, USDA commodity 100101, frozen, thawed	100 oz.	24 cups
celery, diced	31 oz.	4 cups
mayonnaise	4 oz.	1/2 cups
dried dill weed, crushed		4 tsp.
grainy brown mustard	8 oz.	1/2 cups
romaine lettuce, shredded	20 oz.	12 1/2 cups
cucumber, peeled, sliced	50 oz.	11 3/4 cups
sliced tomato	74 oz.	11 1/2 cups
whole wheat flour tortilla, 10-inch		50 ea.

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### INSTRUCTIONS

Prepare Chicken Salad Filling:

1. In large bowl, stir together Campbell's® Classic Healthy Request® Cream of Chicken Soup, chicken, celery, mayonnaise, dried dill, lemon juice and grainy mustard until blended.

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

Assemble Wraps:

1. Using an 8 oz. scoop, place 1/2 cup chicken salad filling down center of each tortilla wrap, leaving a 1-inch border.

2. Top with the following:

- 2 fl. oz. spoodle, 1/4 cup shredded romaine
- 4 cucumber slices (1 oz.)
- 2 tomato slices (1.5 oz.)

3. Fold up bottom of tortilla over filling, then fold in sides and starting from bottom, roll tightly. Serve immediately.

CCP: Hold for cold service at 40°F.