



Total Time
90 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Layers of chicken with sauteed onions, celery and peppers produce this mouth-watering casserole with a Spanish flare!


Yields
24

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 260	
	% Daily Value
Total Fat 8.3g	13%
Saturated Fat 1.5g	8%
Cholesterol 51mg	17%
Sodium 643mg	27%
Total Carbohydrate 24.8g	8%
Dietary Fiber 3.1g	12%
Protein 20.2g	40%
Vitamin A 11%	Vitamin C 47%
Calcium 13%	Iron 9%

INGREDIENTS

WEIGHT

MEASURE

vegetable oil		2	tblsp.
Vidalia onion, minced	1 lb.	1	qt.
celery, minced	2 lb.	1	qt.
assorted bell peppers (green, red, yellow), finely diced	1 lb.	1	qt.
garlic, peeled, minced		2	tblsp.
cooked diced chicken	3 lb.	3	qt.
 Campbell's® Condensed Cream of Chicken Soup	50 oz.	1	cans
Swanson® Natural Goodness® Chicken Broth		1	cups
green chiles, diced	5 oz.	1	cups
vegetable cooking spray, as needed			
corn tortilla	1 lb.	30	ea.
low fat Cheddar cheese, shredded	1 lb.	1	qt.
iceberg lettuce, shredded	18 oz.	1 1/2	qt.
tomato, diced	2 lb.	1 1/2	qt.



INSTRUCTIONS

1. In rondo heat oil over medium-high heat. Add onions, celery and peppers and sauté until tender (5-7 minutes). Add garlic. Continue to sauté 1-2 minutes.
2. Add chicken pieces and toss to coat.
3. Add Campbell's® Condensed Cream of Chicken Soup, Swanson® Natural Goodness® Chicken Broth and diced chilies to onion mixture. Heat through.
4. Spray hotel pan (12 x 20 x 3-in.) with non-stick cooking spray. Spread 1 quart chicken mixture into an even layer. Top with 15 tortillas, overlapping slightly to create layer. Top with 1 1/2 cups cheese. Repeat process. Top with remaining chicken and sprinkle with remaining cheese.
5. Cover and bake in 375°F conventional or 325°F convection oven 45-55 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.
Let Soup rest at least 15 minutes before serving.
6. **To Serve:** Using a #8 scoop, portion 1/2 cup each of lettuce and tomatoes in center of plate. Using a #4 scoop, top with 1 cup Soup. Serve immediately.