



Total Time
50 MIN.


Serving & Size
SERVING (1 CUP, #4 SCOOP LINGUINE MIXTURE + 3 OZ CH)

Difficulty
EASY


Yields
16

Looking for the perfect entree? Why not try our twist on a classic Italian favorite, Chicken Tetrazini, made with Campbell's® Cream of Mushroom Soup. Linguine, shiitake mushrooms, peas, garlic, onions, and boneless chicken breasts are combined together and baked to perfection.

Nutrition Facts	
Serving Size	SERVING (1 CUP, #4 SCOOP LINGUINE MIXTURE + 3 OZ CH)
Amount Per Serving	
Calories 356	
	% Daily Value
Total Fat 11.5g	18%
Saturated Fat 2.5g	13%
Cholesterol 58mg	19%
Sodium 1313mg	55%
Total Carbohydrate 32.8g	11%
Dietary Fiber 2.2g	9%
Protein 26.7g	53%
Vitamin A 4%	Vitamin C 5%
Calcium 6%	Iron 12%

 **TIP**

Add 3 tablespoons salt to water while cooking linguine.

INGREDIENTS	WEIGHT	MEASURE
water		32 cups
linguine	16 oz.	
olive oil		2 tbsp.
boneless, skinless chicken breast, yield from 1 ounce raw	54 oz.	54 ea.
kosher salt		1 tbsp.
black pepper, ground		1 1/2 tsp.
olive oil		2 tbsp.
onion, sliced	8 oz.	2 cups
garlic, peeled, whole, roasted	1 oz.	2 tbsp.
shiitake mushrooms, sliced	4 oz.	2 cups
fresh thyme leaves, leaves		2 tsp.
fresh oregano leaves, leaves		2 tsp.
white wine		1 cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can		1 cans
kosher salt		2 tsp.
black pepper, ground		1 1/2 tsp.

CHICKEN TETRAZINI MADE WITH CAMPBELL'S® CREAM OF MUSHROOM SOUP



frozen peas, thawed	10 oz.	2 cups
Parmesan cheese, grated	2 oz.	1 1/4 cups

INSTRUCTIONS

Prepare Linguine:

1. In large pot, boil water. Add linguine. Cook until just al dente. Strain. Toss with first listed measure of olive oil. Reserve.

Prepare Chicken:

1. Season chicken with first listed measure of salt and pepper. Let stand for 5 minutes.
2. Roast in pre-heated 350°F oven until cooked through.
3. Cut into 1 ounce slices. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

Prepare Mixture:

1. In large pot, heat second listed olive oil. Add onions. Sauté for 5 minutes.
2. Add garlic, mushrooms, thyme, and oregano. Cook 5 minutes.
3. Add white wine. Cook until reduced by half.
4. Add Campbell's® Cream of Mushroom Soup. Simmer 10 minutes. Stir in second listed measure of salt and pepper. Reserve.
5. In large bowl combine reserved linguine, reserved soup mixture and peas. Mix thoroughly.
6. Spread mixture evenly into a 12"x20"x2-1/2" hotel pan.

To Cook:

1. Bake in pre-heated 350° F oven for 20 minutes.
2. Remove from oven. Layer top with sliced chicken and parmesan cheese. Bake an additional 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.

To serve:

1. Using a #4 scoop, portion 1 cup linguine mixture onto plate. Using tongs, top with 3 ounces (about 3 slices) chicken. Serve immediately.