

# CHICKEN TORTILLA RICE BOWL MADE WITH CAMPBELL'S® CLASSIC HEALTHY REQUEST® CREAM OF CHICKEN SOUP



Total Time  
**30 MIN.**

Serving & Size  
**SERVING (SEE INSTRUCTIONS)**

Difficulty  
**MEDIUM**

Yields  
**50**


Campbell's® Classic Healthy Request® Cream of Chicken Soup is combined with chicken, cheese, and taco seasoning and served over brown rice. This tasty rice bowl is a fiesta of flavors in every bite.

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
<b>Amount Per Serving</b>	
<b>Calories</b> 420	
	<b>% Daily Value</b>
<b>Total Fat</b> 11.8g	<b>18%</b>
<b>Saturated Fat</b> 3.1g	<b>16%</b>
<b>Cholesterol</b> 57mg	<b>19%</b>
<b>Sodium</b> 555mg	<b>23%</b>
<b>Total Carbohydrate</b> 52.6g	<b>18%</b>
<b>Dietary Fiber</b> 4g	<b>16%</b>
<b>Protein</b> 21.3g	<b>43%</b>
Vitamin A 18%	Vitamin C 8%
Calcium 11%	Iron 9%

## INGREDIENTS

## WEIGHT

## MEASURE

cooked brown rice	228 oz.	37 1/2 cups
 <b>Campbell's® Healthy Request® Condensed Cream of Chicken Soup,</b> 50 oz ea		2 cans
low fat (1%) milk		3 cups
low fat cream cheese, softened	16 oz.	2 cups
reduced sodium taco seasoning mix	2 oz.	6 tbsp.
cheddar cheese, reduced fat, shredded, shredded	16 oz.	4 cups
cooked diced chicken, USDA commodity 100101, frozen, thawed	100 oz.	20 cups
romaine lettuce, shredded	50 oz.	25 cups
tomatoes, diced, no salt added, canned, drained	100 oz.	12 1/2 cups
tortilla chips, crushed	28 oz.	7 cups

## CHICKEN TORTILLA RICE BOWL MADE WITH CAMPBELL'S® CLASSIC HEALTHY REQUEST® CREAM OF CHICKEN SOUP



### INSTRUCTIONS

#### Prepare Rice

1. Prepare rice according to package directions. Transfer to serving pans.

CCP: Hold rice for hot service at 140°F or higher.

#### Prepare Chicken Mixture

1. In large bowl, mix together Campbell's® Classic Healthy Request® Cream of Chicken Soup, cream cheese, milk and taco seasoning until smooth.

2. Using (2)-#4 scoops, add 2 cups shredded cheese. Gently fold chicken into mixture. Transfer to (2)- full (12 x 20 x 2 1/2-inch) hotel pans.

3. Using a #8 scoop, evenly sprinkle each pan with 1/2 cup cheese.

CCP: Store covered, refrigerated at 40°C.

4. Bake, uncovered, in preheated oven 350°F for 20 to 25 minutes, or until sauce is bubbling and cheese is melted.

CCP: Heat to 165°F for at least 15 seconds.

CCP: Hold for hot service at 140°F or higher.

5. To serve, portion the following into each serving bowl and serve immediately.

- 1 cup (#4 scoop) cooked rice
- 1/2 cup (4 fl.oz.) spoodlechicken mixture.
- 1/2 cup (4 fl.oz.) spoodleshredded romaine
- 1/4 cup (2 fl. oz.) spoodle diced tomatoes
- 2 tablespoons (#30 scoop)crushed tortilla chips

CCP: Hold rice for hot service at 140°F or higher.

CCP: Hold romaine and tomatoes for cold service at 40°C.