



Total Time
25 MIN.

Serving & Size
1 SERVING (6 OZ)

Difficulty
EASY

Yields
100

A simple recipe for this classic French dish transforms chicken, broccoli, cream of mushroom soup, cheese and Dijon mustard into a delectable entrée your clientele will savor. Vive la France!

Nutrition Facts	
Serving Size	1 SERVING (6 OZ)
Amount Per Serving	
Calories 231	
	% Daily Value
Total Fat 10.7g	16%
Saturated Fat 4.3g	22%
Cholesterol 70mg	23%
Sodium 557mg	23%
Total Carbohydrate 8.5g	3%
Dietary Fiber 2.3g	9%
Protein 23.2g	46%
Vitamin A 11%	Vitamin C 47%
Calcium 20%	Iron 9%

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Condensed Cream of Chicken Soup, 50 oz ea

150 oz.

3 cans

water		4 1/2 cups
Swiss cheese, shredded	4 lb.	3 3/4 qt.
Parmesan cheese, grated	18 oz.	6 332/997 cups
Dijon-style mustard		2 cups
cooked diced chicken, pulled	14 lb.	
frozen broccoli florets	8 lb.	3 gallons
bread crumbs, fresh, plain	15 oz.	3 3/4 cups
butter flavored cooking spray		

INSTRUCTIONS

1. Preheat convection oven to 350°F.
2. In saucepot, combine soup, water, cheeses and mustard.
3. Add chicken and broccoli. CCP: Heat until internal temperature is 165°F. or higher for 15 seconds
4. Divide mixture among three 12 x 20 x 2-1/2 steam table pans. Cover each pan with 1-1/4 cups bread crumbs and spray lightly with cooking spray.
5. Bake for 5 to 10 minutes to brown crumbs.
6. CCP: Hold at 140°F or higher. Portion using 6-oz. ladle (3/4-cup). For a more vibrant upscale appearance, reduce up to half the weight of broccoli and replace it with red peppers, mushrooms and sliced black olives. For operational convenience, diced turkey breast can be substituted for the chicken. For an elegant plated presentation, serve in Pepperidge Farm® Puff Pastry Shells and omit bread crumbs.