



Total Time  
**80 MIN.**

Serving & Size  
**1 PIECE (3" X 3 1/2")**

Difficulty  
**EASY**

Campbell's Classic Cream of Chicken Soup combines with Pace Chunky Salsa to add a whole new indulgent flair to cornbread!

Yields  
**96**

<b>Nutrition Facts</b>	
Serving Size	1 PIECE (3" X 3 1/2")
<b>Amount Per Serving</b>	
<b>Calories</b> 191	
	<b>% Daily Value</b>
<b>Total Fat</b> 6.4g	<b>10%</b>
<b>Saturated Fat</b> 1.4g	<b>7%</b>
<b>Cholesterol</b> 4mg	<b>1%</b>
<b>Sodium</b> 624mg	<b>26%</b>
<b>Total Carbohydrate</b> 30.2g	<b>10%</b>
<b>Dietary Fiber</b> 2.9g	<b>12%</b>
<b>Protein</b> 3.2g	<b>6%</b>
Vitamin A 3%	Vitamin C 0%
Calcium 2%	Iron 6%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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**Campbell's® Condensed Cream of Chicken Soup**

125 oz. 2 1/2 cans

corn bread mix

8 lb.



**Pace® Chunky Salsa- Mild**

1 1/4 qt.

**INSTRUCTIONS**

1. Preheat oven to 400° F. Grease 4 full hotel pans (20x12x2).
2. Combine soup, corn bread mix and salsa. Stir until just mixed. Batter will be slightly lumpy. Divide batter among pans, spreading mixture evenly.
3. Bake about 25 minutes or until top is golden brown. Cool completely or serve slightly warm. Cut each pan into 24 portions.