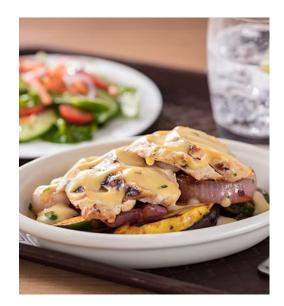


## GRILLED CHICKEN RATATOUILLE MADE WITH CAMPBELL'S® HEALTHY **REQUEST® CREAM OF CHICKEN SOUP**



**Total Time** 

105 MIN.

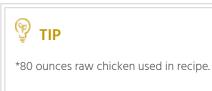
## Serving & Size **SERVING (1 CUP; 8 OZ SPOODLE)**

**MEDIUM** 

Yields 22

Looking for a dish that is an excellent source of protein and full serving of vegetables? Then we have the perfect dish for you. Try our delicious grilled chicken ratatouille made with Campbell's® Healthy Request<sup>®</sup> Cream of Chicken Soup, fresh seasonal vegetables, garlic, and a white wine reduction!

Nutrition Facts			
Serving Size	SERVING (1 CUP; 8 OZ SPOODLE)		
Amount Per Serving			
Calories 232			
	% Daily Value		
Total Fat 6.9g	11%		
Saturated Fat 1.5g	8%		
Cholesterol 62mg	21%		
Sodium 485mg	20%		
Total Carbohydrate 15.2g	5%		
Dietary Fiber 2.3g	9%		
Protein 24.6g	49%		
Vitamin A 6%	Vitamin C 15%		
Calcium 5%	Iron 7%		



INGREDIENTS	WEIGHT	MEASURE
zucchini, 1/2-inch thick sliced on bias	25 oz.	4 cups
yellow squash, 1/2-inch thick sliced on bias	25 oz.	4 cups
red onion, 1/2-inch thick sliced on bias	24 oz.	4 cups
eggplant, 1/2-inch sliced on bias	25 oz.	4 cups
olive oil		1/2 cups
kosher salt		1 tsp.
black pepper, ground		1 tsp.
boneless, skinless chicken breast, yield from 1 ounce raw		80
kosher salt		1/2 tsp.
black pepper, ground		1 tsp.
fresh Italian parsley, chopped		1 tbsp.
olive oil		1 tbsp.
garlic, peeled, sliced		1 tbsp.
tomato sauce		2 1/2 cups
fresh basil leaves, julienned		4 tbsp.
olive oil		1 tbsp.
garlic, peeled, sliced		2 tbsp.



## GRILLED CHICKEN RATATOUILLE MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP



white wine		1 cups
reduced fat	(2%) milk	11/4 cups
fresh Italian	parsley, chopped	1 tbsp.
Campbells.	Campbells® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea	1 cans
kosher salt		1 tsp.
black peppe	er, ground	1 tsp.

## **INSTRUCTIONS**

To Prepare Vegetables:

- 1. Toss zucchini, yellow squash, onions, and eggplant with olive oil, salt and pepper.
- 2. Grill vegetables on both sides for 2 minutes. Reserve.

To Prepare Chicken:

- 1. Season chicken with salt, pepper and parsley. Grill for 4 minutes on each side.
- 2. Finish cooking chicken in 350°F oven until cooked through. Reserve.
- 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 Prepare Sauce:

- 1. In a medium sauce pot, heat first listed measure olive oil. Sauté first listed measure of garlic for 1 minute.
- 2. Add tomato sauce and basil. Simmer on medium heat for 15 minutes.
- 3. In a medium pot, heat second listed measure of olive oil. Sauté second listed measure of garlic for 1 minute.
- 4. Add white wine, reduce by 1/2.
- 5. Add milk, parsley and Campbell's® Healthy Request® Cream of Chicken Soup. Season with salt and pepper. Simmer for 15 minutes.

To Assemble/Bake:

- 1. Toss all vegetables with tomato sauce. Layer all coated vegetables in a full size hotel pan with sauce.
- 2. Slice chicken breast on a bias. Lay slices on top of vegetables. Top chicken with roasted garlic cream sauce.
- 3. Bake in 350°F oven for 10 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 an 11 oz. spoodle, portion about 1 cup onto plate. Serve immediately.