



Total Time
105 MIN.


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

Difficulty
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® 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%

 **TIP**
*80 ounces raw chicken used in recipe.

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	1 1/4 cups
fresh Italian parsley, chopped	1 tbsp.
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea	1 cans
kosher salt	1 tsp.
black pepper, 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.