



Total Time
NOT AVAILABLE

Serving & Size
1 SERVING (1 CUP SAUCE, 1-1/3 CUP PASTA)


Difficulty
EASY

Yields
12

Transform this pasta dish by adding Campbell's® Condensed Tomato Soup and Swanson® Chicken broth to make a classic Italian favorite. Topped with smooth, rich vodka sauce and grated parmesan cheese to please any crowd.

Nutrition Facts	
Serving Size	1 SERVING (1 CUP SAUCE, 1-1/3 CUP PASTA)
Amount Per Serving	
Calories	603
% Daily Value	
Total Fat 9.5g	15%
Saturated Fat 4.8g	24%
Cholesterol 22mg	7%
Sodium 947mg	39%
Total Carbohydrate 74.4g	25%
Dietary Fiber 7g	28%
Protein 17.5g	35%
Vitamin A 12%	Vitamin C 14%
Calcium 16%	Iron 20%

INGREDIENTS	WEIGHT	MEASURE
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olive oil		3 tbsp.
shallot, peeled, minced	3 oz.	1/2 cups
garlic, peeled, slivered		3 tbsp.
vodka		3 1/2 cups
 Campbell's® Condensed Tomato Soup , 50 oz ea		1 cans
Swanson® Chicken Broth		3 cups
heavy cream		1 cups
artichoke hearts, drained, chopped	12 oz.	2 cups
sun-dried tomatoes, chopped	5 oz.	1 cups
fresh basil leaves, shredded		1/2 cups
fresh parsley, chopped		1/2 cups
cooked rotini (spiral) pasta, rinsed, drained	4 lb.	10 667/1000 cups
Parmesan cheese, grated	3 oz.	1 1/2 cups

TIP
Amount of dry pasta used in this recipe is 2 lbs. Any type of pasta may be used in this dish.



INSTRUCTIONS

1. Heat oil in a rondo. Add shallots and garlic and sauté 1-2 minutes. Add vodka and let cook 1 minute. Add tomato soup, chicken broth and cream and bring to a boil. Reduce heat and simmer sauce 10 minutes.
2. Add artichokes, tomatoes, basil and parsley; heat through. Keep warm until ready to serve.
3. To Serve: For each serving, toss 1 cup hot sauce with 1 1/3 cups warm pasta and serve sprinkled with 2 Tbsp. grated Parmesan or Asiago cheese.