



Nutrition Facts

Serving Size	1 SERVING	
Amount Per Serving		
Calories	255	
		% Daily Value
Total Fat	6.1g	9%
Saturated Fat	2.1g	11%
Cholesterol	63mg	21%
Sodium	717mg	30%
Total Carbohydrate		11%
	33.2g	
Dietary Fiber	4.2g	17%
Protein	17.7g	35%
Vitamin A	5%	Vitamin C 31%
Calcium	3%	Iron 11%

 **TIP**

1.8 oz chicken fajita strips provides 1 oz equivalent meat/meat alternate.

If pasta is prepared in advance of the day of service, follow directions for cooking pasta for same day service. After it's cooked and drained, return the pasta to the vessel and cover it with cold water. Add ice, stir gently, and chill the pasta to 40°F or below. Skim off any remaining ice with a strainer, and drain. Store in covered containers, refrigerated at 40°F. To reheat, place pasta in a basket or strainer and



plunge into rapidly boiling water. Drain and hold for service at 140°F or higher.

Breaking spaghetti in half will make it easier to portion with a spoodle.

Recipe variation: Substitute unseasoned cooked whole grain ramen noodles for the whole grain spaghetti. To make this recipe for 50 portions, use 4 lb raw noodles. To make this recipe for 100 portions, use 8 lb ramen noodles. This amount of ramen noodles will contribute 1 oz equivalent grain per serving.

Total Time
NOT AVAILABLE

Difficulty
EASY

Yields
48

Serving & Size
1 SERVING

Fajita chicken strips, red and green bell pepper, red curry paste, sweet and sour sauce and whole grain spaghetti combine with Campbell's® Healthy Request® Condensed Tomato Soup for an authentic dish packed with flavor.

INGREDIENTS

WEIGHT

MEASURE

canola oil		1/4 cups
onion, diced	26 oz.	1 qt.
garlic, peeled, minced		1/4 cups
green pepper, julienned	1 lb.	1 qt.
red bell pepper, julienned	1 lb.	1 qt.
 Campbell's® Healthy Request® Condensed Tomato Soup, 50 oz ea	100 oz.	2 cans
water		2 qt.
sweet and sour sauce		1 cups
reduced sodium soy sauce		1 cups
red curry paste		1 cups
unseasoned chicken strips, cooked, frozen	8 lb.	
cooked whole grain spaghetti, broken in half	123 oz.	24 cups



INSTRUCTIONS

Prepare Vegetables:

1. Heat oil over medium heat.
2. Add onions, green and red peppers, and garlic. Sauté for about 5 minutes, or until vegetables are soft and onions are translucent.

CCP: Cover and hold at 140°F or higher.

Prepare Sauce:

1. Whisk condensed soup, water, sweet and sour sauce, low sodium soy sauce, and Thai roasted red chili paste together until well blended.

Cook:

1. Combine cooked vegetables, sauce, chicken, and cooked spaghetti. Stir gently until all ingredients are well coated with sauce and evenly distributed. Heat in 350°F until cooked through.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

To Serve:

1. Toss mixture using large kitchen spoons or tongs. Using 2- 6 oz. spoodles, portion 1- 1/2 cups onto plate. Serve immediately.

CCP: Hold for hot service at 140°F or higher until needed.