



Total Time
NOT AVAILABLE

Serving & Size
1 SERVING (10 FL OZ SERVED IN A 12 FL OZ BOWL)

Difficulty
EASY

Yields
50

Try our Southwest Cheesy Chicken Tomato Soup made with Campbell's® Healthy Request® Condensed Tomato Soup. Served with tortilla chips for crunch, this cheesy twist on tomato soup is packed with flavor!

Nutrition Facts	
Serving Size	1 SERVING (10 FL OZ SERVED IN A 12 FL OZ BOWL)
Amount Per Serving	
Calories	328
% Daily Value	
Total Fat	11.3g 17%
Saturated Fat	2.5g 13%
Cholesterol	40mg 13%
Sodium	531mg 22%
Total Carbohydrate	37.5g 13%
Dietary Fiber	4.3g 17%
Protein	18.1g 36%
Vitamin A	6% Vitamin C 13%
Calcium	15% Iron 10%

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Healthy Request® Condensed Tomato Soup

150 oz. 3 cans

water, full 50 oz soup can 150 oz. 3 cans

cooked diced chicken, frozen, thawed 75 oz.

salt free Mexican seasoning blend 3 oz.

no salt added diced tomatoes, undrained 52 oz.

low sodium kidney beans, canned, rinsed, drained 56 oz.

reduced fat Cheddar cheese, shredded 25 oz.

green onion, chopped 1 oz.

yellow corn tortilla chips 50 oz.

INSTRUCTIONS

1. Prepare **Campbell's Healthy Request** Tomato Soup according to label directions. CCP: Heat to 145°F. CCP: Hold for hot service at 140°F.
2. Combine chicken and seasoning blend. Place in serving pans. CCP: Cover pans and heat to 165°F. CCP: Hold for hot service at 140°F.
3. Place the tomatoes and beans into separate serving pans. Cover pans and heat in a steamer or oven. CCP: Heat to 145°F. CCP: Hold for hot service at 140°F.
4. For each serving, portion the following foods/amounts into each serving bowl:
1 1/2 oz (3 1/3 tbsp or #20 scoop) cooked chicken
2 tbsp (#30 scoop) heated tomatoes
2 tbsp (#30 scoop) heated beans
6 fl oz ladle prepared Campbell's Healthy Request Tomato Soup
5. Top with 1/2 oz (2 tbsp or #30 scoop) cheese and a pinch of green onion.
6. Serve immediately with 1 oz tortilla shell rounds on the side.



TIP

For spicier flavor, add cayene pepper to the prepared soup in Step 1.

Meal Contributions: Meat/Meat Alternate - 2 oz; Grain - 1 oz; Vegetable - 5/8 cup
TOTAL 1/2 cup red/orange + 1/8 cup legumes)