



Total Time  
**45 MIN.**

Serving & Size  
**1/4 CUP (2 FL OZ)**

Difficulty  
**EASY**

Made with bell peppers and pepper jack cheese, this sauce is spicy and flavorful.

Yields  
**65**

<b>Nutrition Facts</b>	
Serving Size	1/4 CUP (2 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 45	
	<b>% Daily Value</b>
<b>Total Fat</b> 3.5g	<b>5%</b>
<b>Saturated Fat</b> 1.3g	<b>7%</b>
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 174mg	<b>7%</b>
<b>Total Carbohydrate</b> 2g	<b>1%</b>
<b>Dietary Fiber</b> 0.2g	<b>1%</b>
<b>Protein</b> 1.6g	<b>3%</b>
Vitamin A 1%	Vitamin C 9%
Calcium 3%	Iron 1%

**INGREDIENTS** **WEIGHT** **MEASURE**

olive oil		1/4 cups
green pepper, large, diced		4 ea.
garlic, peeled, minced		2 tbsp.
dried chipotle pepper, ground		2 tsp.
water		60 fl oz.



**Campbell's® Condensed Cream of Mushroom Soup**, 50 oz can

50 oz. 1 cans

pepper Jack cheese, small diced 12 oz.

**INSTRUCTIONS**

- Place olive oil in a saucepan over medium heat. When hot, add bell peppers and sauté for 2 minutes.
- Add garlic and chipotle powder. Continue to cook for 1 minute.
- Add water and Campbell's® Cream of Mushroom Condensed Soup. Bring to a boil then reduce heat to a simmer 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.
- Blend mixture and slowly add in cheese until melted. Serve warm.



**TIP**

Use more chipotle powder if more heat is desired.

If chipotle powder is unavailable, substitute cayenne pepper.

Great with chicken breast, pastas, dishes made with sausages, pork, turkey, and red meat. Also delicious as a sauce for vegetable side dishes.