



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> 42	
	<b>% Daily Value</b>
<b>Total Fat</b> 2.8g	<b>4%</b>
<b>Saturated Fat</b> 1.2g	<b>6%</b>
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 103mg	<b>4%</b>
<b>Total Carbohydrate</b> 2.4g	<b>1%</b>
<b>Dietary Fiber</b> 0.2g	<b>1%</b>
<b>Protein</b> 1.7g	<b>3%</b>
Vitamin A 1%	Vitamin C 9%
Calcium 5%	Iron 1%

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

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



**Campbell's® Healthy Request® Condensed Cream of Mushroom Soup**, 50 oz ea 50 oz. 1 cans

pepper Jack cheese, small diced 12 oz.

**INSTRUCTIONS**

1. Place olive oil in a saucepan over medium heat. When hot, add bell peppers and sauté for 2 minutes.
2. Add garlic and chipotle powder and continue to cook for 1 minute.
3. Add water and *Campbell's Healthy Request* Cream of Mushroom Condensed Soup. Bring to a boil then reduce heat to a simmer for 10 minutes.
4. 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.