



Total Time
40 MIN.

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

Difficulty
EASY

A dynamic sauce made with smoky bacon, sweet sundried tomatoes, sautéed onions and garlic.

Yields
57

| Nutrition Facts | |
|--------------------------------|----------------------|
| Serving Size | 1/4 CUP (2 FL OZ) |
| Amount Per Serving | |
| Calories 45 | |
| | % Daily Value |
| Total Fat 2g | 3% |
| Saturated Fat 0.4g | 2% |
| Cholesterol 4mg | 1% |
| Sodium 191mg | 8% |
| Total Carbohydrate 5.5g | 2% |
| Dietary Fiber 0.8g | 3% |
| Protein 1.8g | 4% |
| Vitamin A 1% | Vitamin C 3% |
| Calcium 1% | Iron 3% |

INGREDIENTS

| | WEIGHT | MEASURE |
|-----------------------------|---------------|----------------|
| bacon, chopped | | 8 slices |
| olive oil | | 2 tbsp. |
| onion, diced 1/4-inch | 5 oz. | 1 cups |
| garlic, peeled, minced | | 2 tbsp. |
| sun-dried tomatoes, chopped | 12 oz. | |
| water | | 48 fl oz. |



Campbell's® Condensed Cream of Chicken Soup, 50 oz ea

1 oz. 1 cans

INSTRUCTIONS

1. Cook bacon and olive oil in a pan over low heat.
2. When bacon is almost done, add onions and garlic. Cook for 3-4 minutes.
3. Add sundried tomatoes, water and *Campbell's®* Cream of Chicken Condensed Soup. Bring to a boil. Reduce to a simmer for 5 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.
4. Serve immediately.

TIP
Serve with chicken, pasta or noodles.