



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 53	
	% Daily Value
Total Fat 2.8g	4%
Saturated Fat 0.8g	4%
Cholesterol 4mg	1%
Sodium 127mg	5%
Total Carbohydrate 5.5g	2%
Dietary Fiber 0.8g	3%
Protein 1.9g	4%
Vitamin A 0%	Vitamin C 3%
Calcium 1%	Iron 3%

INGREDIENTS	WEIGHT	MEASURE
bacon, raw, chopped		10 slices
olive oil		2 tbsp.
onion, small, diced		2 ea.
garlic, peeled, minced		2 tbsp.
sun-dried tomatoes, chopped	12 oz.	
water		48 fl oz.



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

INSTRUCTIONS

1. Cook bacon and olive oil in a saucepan 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 Healthy Request®* Cream of Chicken Condensed Soup, bring to a boil then reduce to a simmer for 5 minutes. Serve warm.

TIP

For more flavor, use sundried tomatoes in olive oil. Reconstitute dry sundried tomatoes with hot water. Don't drain bacon fat – it adds great flavor. Try turkey bacon and drain for a low calorie sauce. If using cooked bacon, add after sautéing the onions and garlic.

Great with seafood, pork, chicken breast, leg and thigh. <Also a wonderful pasta sauce, great with vegetables, or add eggs and make into a quiche.