



Total Time
45 MIN.

Serving & Size
1 CUP

Difficulty
MEDIUM

Yields
50

Swanson® Chicken Broth and Pace® Mild Chunky Salsa combine with chicken, green chiles, garlic powder, sour cream, Cheddar cheese, tomato, and tortilla chips. Garnished with green onions and cilantro, this authentic dish is perfect to spice up any menu.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 236	
	% Daily Value
Total Fat 12.4g	19%
Saturated Fat 4.7g	24%
Cholesterol 42mg	14%
Sodium 1007mg	42%
Total Carbohydrate 19.4g	6%
Dietary Fiber 2.6g	10%
Protein 11.6g	23%
Vitamin A 11%	Vitamin C 11%
Calcium 12%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE



Swanson® Chicken Broth, 49 1/2 ounce can

5 cans

onion, chopped

1 lb.

1 qt.

cooked diced chicken

4 lb.

3 qt.



Pace® Chunky Salsa- Mild

1 1/2 qt.

green chiles, drained, chopped

3 lb.

1 1/2 qt.

garlic powder

1 tsp.

tortilla chips, corn, broken

2 lb.

cilantro, chopped

2 cups

sour cream

2 lb.

3 cups

Cheddar cheese, shredded

2 lb.

1 1/2 qt.

tomato, chopped

2 lb.

1 qt.

green onion, chopped

2 cups



INSTRUCTIONS

1. In large saucepot mix broth, onions and chicken. Heat to a boil. Reduce heat to medium. Cook 20 minutes or until onions are tender.
2. Add salsa, chilies, garlic powder and tortilla chips. CCP: Heat until internal temperature is 165°F. or higher and chips are soft and soup is slightly thickened, about 15 minutes.
3. Stir in cilantro.
4. CCP: Hold at 140°F or higher. Portion using 8-oz. ladle (1 cup). Top with sour cream, cheese, tomatoes and green onions.