



Total Time
25 MIN.

Serving & Size
1 SANDWICH (2 SLICES BREAD, 2.26 OZ CHICKEN, 2 TBS)

Difficulty
EASY

Yields
121


Not just your average chicken sandwich—go from plain to extraordinary. Campbell's® Healthy Request Tomato Soup combines with garlic, kale and basil to compliment chicken breast strips.

Nutrition Facts	
Serving Size	1 SANDWICH (2 SLICES BREAD, 2.26 OZ CHICKEN, 2 TBS)
Amount Per Serving	
Calories	278
% Daily Value	
Total Fat 7.6g	12%
Saturated Fat 1.2g	6%
Cholesterol 41mg	14%
Sodium 432mg	18%
Total Carbohydrate 31.3g	10%
Dietary Fiber 5.6g	22%
Protein 21.6g	43%
Vitamin A 17%	Vitamin C 15%
Calcium 6%	Iron 16%

INGREDIENTS

WEIGHT

MEASURE

whole-grain bread, individual slice(s)		242 slices
garlic, cloves, peeled	2 oz.	3/4 cups
pine nuts	7 oz.	3 1/2 cups
fresh basil leaves		8 tbsp.
kale, loosely packed	11 oz.	3 1/2 cups
black pepper, ground		1 3/4 tsp.
extra virgin olive oil		7 tbsp.
sun-dried tomatoes	14 oz.	3 1/2 cups
 Campbell's® Healthy Request® Condensed Tomato Soup	50 oz.	1 cans
unbreaded chicken breast strips, fully cooked	274 oz.	
tomato, individual medium slice (1/4" thick)	256 oz.	363 slices
romaine lettuce, outer leaf(ves), large	121 oz.	121 leaves

INSTRUCTIONS

1. Lightly toast bread in oven. Reserve.
2. In a food processor, combine garlic, pine nuts, basil, kale, pepper, extra virgin olive oil, sun dried tomatoes and Campbell's® Healthy Request Tomato Soup. Combine until well blended.
3. In large bowl, combine pesto mixture and chicken. Toss to coat.
4. To assemble each sandwich, lay one slice toast on sheet pan. Using a 3 ounce serving spoon, portion chicken mixture onto each slice of toast. Top each with 3 slices of tomato, 1 lettuce leaf and second slice of toast. Cut in half diagonally. Serve immediately.

CCP: Hold for cold service at 41°F until needed.



TIP

Try using this Tomato Pesto to add flavor on sandwiches, pizza and pasta dishes.

Perfectly paired with any variety of Campbell's® Healthy Request® Condensed Soup.

For a complete reimbursable meal, serve with 8 oz. milk and 1 serving of fruit.