



Total Time
60 MIN.

Serving & Size
1-1/4 CUP


Difficulty
MEDIUM


Yields
24

Try our new twist on Macaroni and Cheese made with Campbell's® Healthy Request® Tomato Soup and Swanson® Natural Goodness® Chicken Broth. This dish is packed with cheesy goodness and topped off with turkey and parmesan cheese for a taste that everyone will love.

Nutrition Facts	
Serving Size	1-1/4 CUP
Amount Per Serving	
Calories 401	
	% Daily Value
Total Fat 13.9g	21%
Saturated Fat 4.1g	21%
Cholesterol 89mg	30%
Sodium 451mg	19%
Total Carbohydrate 39.8g	13%
Dietary Fiber 4.1g	16%
Protein 30.9g	62%
Vitamin A 8%	Vitamin C 11%
Calcium 13%	Iron 15%

INGREDIENTS **WEIGHT** **MEASURE**

vegetable oil		2	tbsp.
onion, chopped	30 oz.	6	cups
garlic, peeled, minced		1	tbsp.
93% lean ground turkey	4 lb.		
Italian seasoning		2	tbsp.
paprika, sweet		1	tbsp.
black pepper, ground		2	tsp.
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	50 oz.	1	cans
Swanson® Natural Goodness® Chicken Broth		2	cups
no salt added diced tomatoes, drained	18 oz.	3	cups
cooked whole grain elbow macaroni, drained		1	gallons
Parmesan cheese, grated, divided	4 oz.	2	cups
part skim mozzarella cheese, shredded	8 oz.	2	cups

 **TIP**

The amount of dry elbow macaroni needed for this recipe is 2 lbs.



INSTRUCTIONS

1. In large skillet heat oil over medium-high heat. Add onion. Sauté for 6 minutes. Stir in garlic. Continue cooking for 2 minutes.
2. Add turkey to onion mixture. Continue to cook, stirring often to brown mixture evenly. Stir in seasoning blend, paprika and pepper until mixed.
3. Stir in Campbell's® Healthy Request® Condensed Tomato Soup, Swanson® Natural Goodness® Chicken Broth and tomatoes. Mix well. Bring to a simmer.
4. Mix in pasta and 1 cup Parmesan. Stir together until well mixed. Place mixture into a full-size (12 x 20 x 3-in.) hotel pan. Top evenly with remaining 1 cup Parmesan and Mozzarella.
5. Bake in 350°F. convection or 300°F. convection oven for 35-40 minutes, or until heated thorough.
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.
6. **To Serve:** Let stand 10 minutes before portioning. Using a #5 scoop, portion 1-1/4-cups onto plate.