



Total Time  
**90 MIN.**


Serving & Size  
**1 CUP**

Difficulty  
**DIFFICULT**

Yields  
**48**

A perfect creamy side dish that compliments a variety of entrees. This Zesty Risotto combines flavors from tomatoes, onion, rice, and Parmesan cheese combine with Swanson® Natural Goodness® Chicken Broth and Campbell's® Condensed Cream of Mushroom Soup.

<b>Nutrition Facts</b>	
Serving Size	1 CUP
<b>Amount Per Serving</b>	
<b>Calories</b> 235	
	<b>% Daily Value</b>
<b>Total Fat</b> 2.6g	<b>4%</b>
<b>Saturated Fat</b> 1.3g	<b>7%</b>
<b>Cholesterol</b> 4mg	<b>1%</b>
<b>Sodium</b> 549mg	<b>23%</b>
<b>Total Carbohydrate</b> 43.5g	<b>15%</b>
<b>Dietary Fiber</b> 2g	<b>8%</b>
<b>Protein</b> 7.5g	<b>15%</b>
Vitamin A 3%	Vitamin C 7%
Calcium 9%	Iron 13%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
olive oil		3 tbsp.
Vidalia onion, diced		1 1/2 qt.
garlic, peeled, minced		1/4 cups
celery, diced		1 1/2 qt.
short grain white rice	5 lb.	2 1/2 qt.
<b>Swanson® Natural Goodness® Chicken Broth</b> , 49 oz container	248 oz.	5 cans
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea	50 oz.	1 cans
water		2 1/2 cups
ground white pepper		1 1/2 tsp.
tomato, diced		1 qt.
Parmesan cheese, grated		3 cups
fresh Italian parsley, minced		1 cups



## INSTRUCTIONS

1. In large pot or rondo, heat oil over medium-high heat; add onion and sauté 5-6 minutes, or until slightly golden and tender. Add garlic and continue cooking 2 minutes, stirring often.
2. Add celery and continue cooking 5 minutes or until tender.
3. Stir in rice and cook, stirring often (to prevent scorching), until coated and heated through, about 5-6 minutes.
4. Add heated broth and bring to a boil, stirring often. Reduce heat. Cook 20 minutes, stirring often, until liquid is absorbed and rice is tender but chewy.
5. Stir in soup, water and pepper and cook 10 minutes, stirring often to prevent scorching.
6. Stir in tomatoes, cheese and parsley and heat through. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
7. **To Serve:** Portion out 1 cup (2 x #8 scoops) per serving.