



Total Time  
**80 MIN.**

Serving & Size  
**1 EACH (1 CHICKEN BREAST HALF)**


Difficulty  
**MEDIUM**

Yields  
**100**

This dish features a delectably creamy Dijon sauce made with Campbell's® Condensed Cream of Celery Soup. With just a few simple steps you can create this patron-pleasing meal.

<b>Nutrition Facts</b>	
Serving Size	1 EACH (1 CHICKEN BREAST HALF)
<b>Amount Per Serving</b>	
<b>Calories</b> 427	
<b>% Daily Value</b>	
<b>Total Fat</b> 6.2g	<b>10%</b>
<b>Saturated Fat</b> 1.3g	<b>7%</b>
<b>Cholesterol</b> 83mg	<b>28%</b>
<b>Sodium</b> 505mg	<b>21%</b>
<b>Total Carbohydrate</b> 57.8g	<b>19%</b>
<b>Dietary Fiber</b> 1.1g	<b>4%</b>
<b>Protein</b> 30.5g	<b>61%</b>
Vitamin A 1%	Vitamin C 0%
Calcium 2%	Iron 18%

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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boneless, skinless chicken breast, 4 oz each	25 lb.	
 <b>Campbell's® Condensed Cream of Celery Soup</b> , 50 oz ea	250 oz.	5 cans
water		16 3/4 cups
Dijon-style mustard	14 oz.	1 665/997 cups
black pepper		1 tbsp.
cooked white rice, hot	656 oz.	100 cups

**INSTRUCTIONS**

1. In each of 8 baking pans (12x20x2) evenly divide chicken.
2. Mix soup, water, mustard and pepper. Pour about 5 cups soup mixture over each pan. Cover. CCP: Bake at 400° F. until internal temperature is 165° F. or higher for 15 seconds and chicken is no longer pink, about 40 minutes.
3. CCP: Hold chicken and rice at 140° F. or higher. Portion sauce using 3-oz. ladle (1/3 cup) over 1 chicken breast half and 1 cup rice.