

CHICKEN AND ARTICHOKE CANNELLONI MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP



Total Time
105 MIN.

Serving & Size
SERVING (2 FILLED CANNELLONI)

Difficulty
EASY



Yields
24

A classic baked stuffed pasta dish with a creamy filling made with Campbell's® Healthy Request® Condensed Cream of Chicken Soup, tender chicken, artichokes, spinach, and onions. Topped with Prego® No Salt Added Pasta Sauce and baked to perfection.

Nutrition Facts	
Serving Size	SERVING (2 FILLED CANNELLONI)
Amount Per Serving	
Calories 378	
	% Daily Value
Total Fat 15.2g	23%
Saturated Fat 5.9g	30%
Cholesterol 87mg	29%
Sodium 411mg	17%
Total Carbohydrate 42g	14%
Dietary Fiber 6.7g	27%
Protein 22.1g	44%
Vitamin A 9%	Vitamin C 25%
Calcium 25%	Iron 12%

TIP
this recipe requires 2 pounds raw chicken, cooked and crumbled.

INGREDIENTS

	WEIGHT	MEASURE
manicotti shells	26 oz.	48 ea.
canola oil		1 tsp.
ground chicken, crumbled, yield from 1 lb raw		2
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup		6 cups
artichoke hearts	28 oz.	3 1/2 cups
2% milk mozzarella cheese, shredded	8 oz.	2 cups
onion, sliced	5 oz.	1 cups
black pepper, ground		1 tsp.
no salt added ricotta cheese, cup	30 oz.	4 cups
egg, large		4 ea.
kale, rough chopped	9 oz.	10 cups
 Prego® No Salt Added Pasta Sauce	48 oz.	6 cups



INSTRUCTIONS

Prepare Pasta:

1. Cook manicotti according to package directions. Cool. Reserve.

Prepare Chicken:

1. In large sauté pan heat canola oil over high heat.
2. Add chicken. Cook for 5 minutes, stirring often to ensure chicken crumbles. Reserve.

Prepare Filling:

1. In a large bowl, combine Campbell's® Healthy Request® Cream of Chicken Soup, reserved chicken, artichokes, 1/2 of the listed amount of mozzarella, onions, black pepper, ricotta cheese and eggs. Mix well. Reserve.

Prepare Kale:

1. In a large pot bring 2 gallons of water to a boil. Blanch kale for 15 seconds. Strain. Add to soup mixture. Mix well.

Assemble & Bake:

1. Place soup mixture in a pastry bag. Pipe roughly 2.25 ounces of mixture into each pasta tub. Repeat until pasta tubes are finished.
2. Using a 12-ounce ladle, spread 1-1/2 cups of Prego® No Salt Added Sauce on the bottom of two hotel pans.
3. Place filled pasta on top of the sauce. Repeat until 24 are in each pan.
4. Using a 12-ounce ladle, spread 1-1/2 cups sauce over top of the pasta in each pan. Bake for 30 minutes in a preheated 325°F oven.
5. Top with remaining cheese. Bake for additional 3 minutes.

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.

To Serve: Portion 2 filled cannelloni onto serving plate. Serve immediately.