

CHICKEN BREAKFAST BISCUIT MADE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP



Total Time
20 MIN.

Serving & Size
SERVING (1 FILLED BISCUIT)


Difficulty
EASY


A whole grain biscuit filled with scrambled eggs, cheese, spinach and Peppered Chicken Gravy made with Campbell's® Healthy Request® Cream of Chicken Soup.

Yields
32

Nutrition Facts	
Serving Size	SERVING (1 FILLED BISCUIT)
Amount Per Serving	
Calories 291	
	% Daily Value
Total Fat 14.5g	22%
Saturated Fat 5.6g	28%
Cholesterol 222mg	74%
Sodium 535mg	22%
Total Carbohydrate 23.8g	8%
Dietary Fiber 2.8g	11%
Protein 15.9g	32%
Vitamin A 49%	Vitamin C 4%
Calcium 20%	Iron 14%

INGREDIENTS	WEIGHT	MEASURE
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frozen spinach	64 oz.	12 cups
vegetable oil		2 tbsp.
onion, minced	10 oz.	2 cups
black pepper, ground		1 tsp.
ground red pepper		1/4 tsp.
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea		1 cans
non fat milk		4 cups
ground turkey sausage, cooked(bulk), crumbled	6 oz.	1 3/4 cups
vegetable cooking spray		
pasteurized liquid egg	64 oz.	8 cups
whole grain biscuit, 1.5 ounces each	48 oz.	32
reduced fat Cheddar cheese, shredded	8 oz.	2 cups

 **TIP**

To save time, thaw frozen spinach overnight in refrigerator.

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



INSTRUCTIONS

1. Thaw frozen spinach. Drain well. Reserve.

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

2. In saucepan, heat oil over medium high heat. Add onion, black and red pepper. Sauté 5 minutes, or until onions just begin to brown.

3. Stir in Campbell's® Healthy Request® Cream of Chicken Soup and milk. Bring to a simmer. Cook for 5 minutes, stirring often.

4. Mix in sausage. Return to a simmer. Reserve.

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.

5. Drain thawed spinach well. Squeeze until dry.

6. Spray pan with cooking spray. Over medium heat, soft scramble eggs with drained spinach. Remove from heat. Reserve.

CCP: Heat to a minimum internal temperature of 145°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

7. To Assemble: Split each biscuit and place, open-side-up, on a clean, flat surface. On to the bottom half, place the following:

- 1/3 cup (#16 scoop) egg-spinach mixture
- 1/4 cup (2 oz.ladle) chicken sausagegravy
- 1 tablespoon (#60 scoop) shredded cheese

8. Place top of biscuit over cheese. Wrap in foil. Serve immediately.

CCP: Hold for hot service at 140°F or higher until needed.