



Total Time
30 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

A creamy sauce with a smooth, roasted red pepper finish.

Yields
100

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 15	
% Daily Value	
Total Fat 0.8g	1%
Saturated Fat 0.1g	1%
Cholesterol 1mg	0%
Sodium 85mg	4%
Total Carbohydrate 1.7g	1%
Dietary Fiber 0.1g	0%
Protein 0.3g	1%
Vitamin A 1%	Vitamin C 6%
Calcium 0%	Iron 0%

INGREDIENTS **WEIGHT** **MEASURE**

olive oil		2	tbsp.
onion, medium, diced		2	ea.
garlic, peeled, minced		2	tbsp.
roasted red bell pepper, chopped		6	ea.
water		48	fl oz.



Campbell's® Condensed Cream of Chicken Soup, 50 oz ea 50 oz. 1 cans

INSTRUCTIONS

1. Heat olive oil in a saucepan over medium heat. Add onions and garlic.
2. Turn down heat and sweat for 2 minutes. Do not burn garlic.
3. Add roasted red peppers, water, and *Campbell's*® Cream of Chicken Condensed Soup. Bring to a boil. Reduce heat to a simmer for 10 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.
4. Blend until smooth, serve warm.

TIP

If roasted red peppers are unavailable, roast them on a gas stove. Add herbs before sautéing the sauce to maximize flavor Great with chicken breasts, pasta, pork tenderloin or chops, salmon and white fish, as a dip or as a braising or stewing liquid.