



Total Time  
**75 MIN.**

Serving & Size  
**1-1/4 CUP**


Difficulty  
**EASY**

Yields  
**24**

Try our Rustic Chicken Vegetable Casserole made with Campbell's® Healthy Request® Condensed Cream of Chicken Soup and Swanson® Natural Goodness Chicken Broth. This dish is full of flavor from hearty vegetables, pasta, chicken, ricotta cheese and mix of herbs and spices.

<b>Nutrition Facts</b>	
Serving Size	1-1/4 CUP
<b>Amount Per Serving</b>	
<b>Calories</b> 298	
	<b>% Daily Value</b>
<b>Total Fat</b> 8.3g	<b>13%</b>
<b>Saturated Fat</b> 1.9g	<b>10%</b>
<b>Cholesterol</b> 76mg	<b>25%</b>
<b>Sodium</b> 418mg	<b>17%</b>
<b>Total Carbohydrate</b> 26.5g	<b>9%</b>
<b>Dietary Fiber</b> 2.5g	<b>10%</b>
<b>Protein</b> 26.3g	<b>53%</b>
Vitamin A 15%	Vitamin C 15%
Calcium 10%	Iron 12%

**INGREDIENTS** **WEIGHT** **MEASURE**

vegetable oil		2	tbsp.
Vidalia onion, diced	1 lb.	1	qt.
carrot, peeled, diced 1/4-inch		2	cups
turnip, peeled, cut into 1/4" diced pieces		2	cups
parsnip, peeled, diced 1/4 inch		2	cups
rutabaga, peeled, diced into 1/4" pieces		2	cups
 <b>Campbell's® Healthy Request® Condensed Cream of Chicken Soup,</b> 50 oz ea	50 oz.	1	cans
<b>Swanson® Natural Goodness® Chicken Broth</b>		1	qt.
cooked diced chicken	5 lb.	4 1/2	qt.
fresh herbs, minced		1	cups
cracked black pepper		1/2	tbsp.
farfalle (bow tie) pasta, cooked, drained		2	qt.
reduced fat (part skim) ricotta cheese	1 lb.	3	cups
fresh herbs, minced		333/1000	cups
cracked black pepper		1	tsp.



### INSTRUCTIONS

1. In large pot, heat oil over medium-high heat; add onion and sauté 5 minutes, stirring often, until slightly golden. Stir in root vegetable mixture and sauté/sweat 12-15 minutes.
2. Pour in Soup and broth and bring to a simmer, stirring often.
3. Add chicken, herbs and pepper and bring to a simmer.
4. Transfer mixture (10 lb.) to a lightly greased full-size (12 x 20 x 3-in.) hotel pan. Or portion 1 1/4 cups pot pie mixture into each of 24 x 16-oz. oven-proof casserole dishes. Hold until ready to top with topping and baking to serve.
5. In big bowl, toss pasta with cheese, herbs and pepper and spread evenly over top of pot pie in hotel pan or in individual casseroles.
6. Bake in a 400°F. conventional or 350°F. convection oven 20-25 minutes or until hot and bubbly, topping begins to brown and cheese melts slightly.
7. Serve 1 1/4 cups pot pie with topping per serving.