



Total Time
95 MIN.

Serving & Size
1/2 CUP (#8 SCOOP)

Difficulty
MEDIUM

Yields
100



A new take on Spanish rice that's perfect for picky kids. Easily combine brown rice with onions, green peppers, Campbell's Healthy Request® Tomato Soup, Swanson® Unsalted Chicken Broth, garlic and ground pepper.

Nutrition Facts	
Serving Size	1/2 CUP (#8 SCOOP)
Amount Per Serving	
Calories 120	
% Daily Value	
Total Fat 0.9g	1%
Saturated Fat 0.2g	1%
Cholesterol 0mg	0%
Sodium 52mg	2%
Total Carbohydrate 25.1g	8%
Dietary Fiber 1.3g	5%
Protein 2.8g	6%
Vitamin A 1%	Vitamin C 8%
Calcium 1%	Iron 3%

INGREDIENTS


WEIGHT

MEASURE

brown rice	6 lb.	15 1/2 cups
onion, chopped	2 lb.	1 1/2 qt.
green pepper, chopped	21 oz.	1 qt.
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	50 oz.	1 cans
 Swanson® Unsalted Chicken Broth , 32 ounces each		3 containers
water		1 gallons
garlic, peeled, minced	1 oz.	1/4 cups
ground red pepper	1 oz.	2 tbsp.

INSTRUCTIONS

1. In each of three baking pans (12x20x2) evenly divide rice, onions and green peppers.
2. Mix Campbell's® Healthy Request® Condensed Tomato Soup, Swanson® Unsalted Chicken Broth , water, garlic and red pepper. Pour 3 quarts soup mixture into each pan. Cover.
3. Bake at 350° F until chicken reaches safe cooking temperature.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
Bake30 minutes more or until rice is tender and most of liquid is absorbed.
CCP: Hold for hot service at 140°F or higher until needed
5. To Serve, using a #8 scoop, portion 1/2 cup into side serving dish or plate. Serve immediately.

 **TIP**

This recipe meets Partnership for a Healthier criteria for overall cafeteria and general menu offerings (a la carte side dishes).