

Braised-Garlic Parmesan Chicken & Potatoes

SERVING / SIZE
250 mL
(1 cup)

SERVINGS
24



Braised chicken with sautéed garlic, onions, herbs, roasted potatoes simmered in a creamy Dijon, spinach, and Parmesan cheese sauce.

MADE WITH

Campbell's Chicken
CLASSIC SOUPS CASE CODE 12114

Campbell's Classic Cream of Chicken
CLASSIC SOUPS CASE CODE 01036

Ingredients

45 mL	Canola oil
4.54 kg	Chicken thigh, boneless, skinless
500 mL	Onion, sliced
15 mL	Garlic, peeled, chopped fine
90 mL	Dijon-style mustard
500 mL	Chicken
7.5 mL	Thyme leaves, fresh, chopped
30 mL	Italian parsley, fresh, chopped
1.5 L	Baby red potatoes, quartered
1 can (1.36 L)	Classic Cream of Chicken
250 mL	Light cream
750 mL	Spinach, large cut
312.5 mL	Parmesan cheese, shredded

Directions

- 1 Heat large pot over high heat. Add olive oil and chicken. Sear each piece on both sides until golden brown, about 5 minutes. Reserve.
- 2 Using same pan, sauté onion and garlic. Cook for 3 minutes.
- 3 Add Dijon, *Campbell's*® Chicken Broth, herbs and potatoes. Reduce heat and simmer for 15 minutes.
- 4 Add *Campbell's*® Cream of Chicken Soup and cream. Simmer for 10 minutes.
- 5 Add seared chicken thighs and spinach. Simmer for additional 5 minutes.
- 6 Top with cheese.

CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.
CCP: Hold for hot service at 140°F / 60°C or higher until needed.

To Serve

Portion 2 chicken thighs and top with 1 cup (8 oz. ladle). Serve immediately.