

Chicken Tinga Bowl

TOTAL TIME
55 min

SERVING / SIZE
250 mL
(1 cup)

SERVINGS
24



Brown rice topped with slow simmered, shredded chicken breast, onions, garlic, tomato soup, cumin, chipotle peppers in a bowl topped with black beans, corn, Monterrey jack cheese, avocado, cilantro, and tortillas.

MADE WITH

Campbell's Chicken
CLASSIC SOUPS CASE CODE 12114

Campbell's Classic Tomato
CLASSIC SOUPS CASE CODE 00016

Ingredients

62.5 mL	Canola oil
500 mL	Onion, sliced thin
15 mL	Garlic, minced
2.5 mL	Black pepper, ground
15 mL	Oregano leaves, dried
5 mL	Cumin, ground
10 mL	Chipotle pepper, canned, pureed
30 mL	Cilantro, chopped
5 L	Chicken, breast, cooked, shredded
250 mL	Chicken
1 can - 1.36 L	Classic Tomato
6 L	Brown rice, cooked
1.5 L	Frozen corn, whole kernel, thawed, drained
1.5 L	Black beans, canned, rinsed, drained
750 mL	Monterey Jack cheese, shredded
4 each	Avocado, ripe, peeled, pitted, sliced
24 each	Corn tortilla, 6-inch, warmed
125 mL	Cilantro, sprigs

Directions

- 1 Using a medium sauce pot, heat canola oil over medium heat.
- 2 Add onions. Sauté for 2-3 minutes.
- 3 Add garlic. Cook for additional 1 minute.
- 4 Add black pepper, oregano, cumin and chipotle peppers. Cook for 3-4 minutes.
- 5 Add chopped cilantro, chicken and **Campbell's®** Chicken Broth. Simmer for 5 minutes.
- 6 Add **Campbell's®** Condensed Tomato Soup. Let simmer on low to medium heat for 20 minutes.

CCP: Heat to a minimum internal temperature of 165°F / 74°C for 1 minute.
 • Remove chicken breast from sauce. Pull into shreds. Return chicken to sauce and reserve.
 CCP: Hold for hot service at 140°F / 60°C or higher until needed.

- 7 Assemble each bowl in the following order:
 - 1 cup (#4 scoop) cooked brown rice
 - ½ cup (#8 scoop) tomato chicken mixture
 - ⅓ cup (#12 scoop) corn
 - ⅓ cup (#12 scoop) black beans
 - ⅓ cup (#30 scoop) shredded Monterey Jack cheese
 - 3 slices of avocado

To Serve

Garnish each bowl with 1 tortilla cut in 6 pieces and a sprig of cilantro. Serve immediately.