



Healthcare +

POWER 2COOK[®] PRO

EASY STEPS
■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Minced Chicken Recipes made with:

Campbell's[®] Primeminced[®] Roast Chicken
(code 11555)

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Minced BBQ Chicken

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
1 cup	Barbeque Sauce	250 mL

1. Thaw **Primemincéd®** Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots or green peas. Garnish with additional barbeque sauce.



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Minced Chicken Pot Pie

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminc'd® Roast Chicken	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted)	125 mL
1 tsp	Garlic Powder	5 mL

1. Thaw **Primeminc'd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as corn, carrots and/or peas.
 Substitute **Campbell's® Primeminc'd®** Roast Turkey for Roast Chicken to create **Minced Turkey Pot Pie**.



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Minced Teriyaki Chicken

Yield: 18 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #12
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
2 tbsp	Teriyaki Sauce	30 mL
1 tsp	Garlic powder	5 mL
1 tsp	Ginger, ground	5 mL
1 tsp	Sugar	5 mL

1. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with additional teriyaki sauce.



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Minced Chicken à l'Orange

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Orange Juice concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

1. Thaw **Primemincéd®** Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable, such as green peas.



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Minced Herbed Chicken

Yield: **18 Servings**
 Serving Size: **3 ½ oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Italian Mixed Herbs, ground	10 mL
1 tsp	Garlic Powder	5 mL

1. Thaw **Primemincéd®** Roast Chicken in the refrigerator overnight.
2. In a bowl, combine ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and minced vegetable such as corn.

Substitute **Campbell's® Primemincéd®** Roast Turkey for Roast Chicken to create **Minced Herbed Turkey**.



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Minced Chicken Cacciatore

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Chicken	1.7 kg (1 Tub)
½ cup	Campbell's Condensed Tomato Soup (undiluted) or Tomato Sauce	125 mL
1 tsp	Italian herbs, mixed	5 mL
1 tsp	Garlic powder	5 mL
¾ cup	Parmesan Cheese, finely ground	175 mL

1. Thaw **Primeminced®** Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with warm tomato sauce.



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Minced Sweet & Sour Chicken

Yield: **18 Servings**
 Serving Size: **4 oz (115 g)**
 Scoop Size: **#8**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primemincéd®** Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as corn.
 Garnish with additional sweet and sour sauce.



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Minced Honey Garlic Chicken

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Honey	75 mL
1 tbsp	Dijon Mustard	15 mL
1 tbsp	Brown Sugar	15 mL
1 tsp	Garlic powder	5 mL
½ cup	Applesauce	125 mL

1. Thaw **Primemincéd®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with minced vegetable such as corn.
 Garnish with additional applesauce (optional).



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