

Breathe New Life Into Your Old Party Favorites

(NAPS)—So many parties, so little time. Is your jam-packed social calendar making you too busy to get creative in the kitchen? All it takes is a few simple ingredients and just 20 minutes to add new life and lots of excitement to your favorite party dishes.

Campbell's® Soup is offering two simple and delicious ways to give your next get-together a culinary kick. *Chicken and Stir-Fry Vegetable Pizza* is a hearty and unique version of the classic Italian specialty. Campbell's Cream of Mushroom soup adds a tasty twist to this crowd-pleasing dish. *Jambalaya One Dish* makes any gathering a special one, combining chicken you always have on hand with the unique and flavorful blend of Campbell's French Onion soup and Pace® Picante Sauce. This colorful and savory Creole meal has long been a New Orleans party favorite. Serving this one-dish delight at your next bash is an easy way to add homemade flair with very little time or effort.

With just a few small additions, you can transform the usual into the unforgettable! And who knows, these simple, scrumptious party dishes may quickly become a family favorite! For additional cooking tips and recipes from the Campbell Kitchens, visit Campbell's Community on the Internet at www.campbellsoup.com. At the site, sign up for Campbell's *Meal-mail*® for daily or weekly recipes sent directly to you via e-mail.

Campbell's Chicken & Stir-Fry Vegetable Pizza

Prep/Cook Time: 20 min.

- 1 can (10¾ oz.) Campbell's Cream of Mushroom or 98% Fat Free Cream of Mushroom Soup
- 1 Italian bread shell (12")
- 1 tbsp. vegetable oil
- 3 cups frozen vegetables
- ½ tsp. garlic powder
- 1 pkg. (10 to 12 oz.) refrigerated cooked chicken strips
- 1 cup shredded Cheddar cheese
- Dried oregano leaves, crushed, or crushed red pepper (optional)



Chicken & Stir-Fry Vegetable Pizza

SPREAD soup over shell to within ¼" of edge. Bake at 450°F. for 5 min.

HEAT oil in skillet. Add vegetables and garlic and cook until tender-crisp.

SPOON vegetables on pizza. Top with chicken and cheese. Sprinkle with oregano. Bake for 5 min. more or until cheese melts. Serves 4.

Campbell's Jambalaya One-Dish

Prep/Cook Time: 20 min.

- 1 tbsp. vegetable oil
- ½ lb. boneless chicken breasts, cut up
- ½ lb. hot Italian pork sausage, casing removed
- ¼ tsp. garlic powder or 2 cloves garlic, minced
- 1 can Campbell's French Onion soup
- ⅓ cup Pace Picante Sauce
- 1 cup uncooked instant rice
- ½ lb. frozen cooked large shrimp
- ½ cup frozen peas

HEAT oil in skillet. Add chicken, sausage and garlic and cook until browned. Pour off fat.

ADD soup and picante sauce. Heat to a boil. Stir in rice, shrimp and peas. Cover and cook over low heat 5 min. or until done. Serves 4.