

# Campbell's Kitchen Introduces Creamier Versions of Favorite Cooking Classics

## "New" Soups Smoother, Easier to Mix... With Same Great Taste

(NAPSA)—Campbell's Kitchen has improved its classic Cream of Chicken and Cream of Celery condensed soups, making them just a little smoother and creamier for easier blending with recipe ingredients. The "new" soups offer the same great taste home cooks have come to rely on.

The introduction follows the successful launch in spring 2002 of creamier Campbell's Cream of Mushroom soup—America's number one cooking soup—and the results of a recent survey revealing that Cream of Chicken and Cream of Celery soups were among home cooks' top picks when selecting ingredients for preparing meals.

The best-seller status of the two soups is due largely to their versatility as a sauce base for a number of dishes. "Starting with one of Campbell's improved creamier soups instead of preparing a sauce from scratch offers a quick and easy foundation you can build on—with flavors and ingredients personalized to your family's taste preferences," said Cindy Ayers, head of Campbell's Kitchen.

The new soups were tested in dozens of recipes, such as Creamy Chicken Dijon, to make sure they met Campbell standards as cooking ingredients. The company has been perfecting the art of sauce and soup making for generations.

"The improved, creamier soups will help busy home cooks more easily prepare the meals their families love with all of the taste and quality they expect from their favorite Campbell's soups," added Ayers.

The creamier Cream of Chicken and Cream of Celery soups are now available in grocery stores nationwide in both 10-<sup>3</sup>/<sub>4</sub> oz. and 26 oz. cans. Home cooks looking for inspiration can visit Campbell's Kitchen online at [campbellskitchen.com](http://campbellskitchen.com). While on the Web site, you can learn more about Campbell's Kitchen, search for recipes and sign up for Meal-mail®, a free daily or weekly newsletter with recipes sent directly to your e-mail address.



### **Creamy Chicken Dijon** *Prep/Cook Time: 20 min.*

- 1 tbsp. vegetable oil
- 4 boneless chicken breast halves
- 1 can (10 <sup>3</sup>/<sub>4</sub> oz.) Campbell's® Cream of Celery **or** 98% Fat Free Cream of Celery Soup
- <sup>2</sup>/<sub>3</sub> cup water
- 1 tbsp. Dijon mustard
- <sup>1</sup>/<sub>8</sub> tsp. pepper

**HEAT** oil in skillet. Add chicken and cook until browned.

**ADD** soup, water, mustard and pepper. Heat to a boil. Cover and cook over low heat 5 min. or until done. Serves 4.