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Discover new ways to use Kraft Heinz products.

TOMATO BASIL SOUP 5 WAYS

Tomato Basil Soup



2 lbs. *Chef Francisco* Tomato Basil Soup
1 qt Water | Garnish: Fresh Mozzarella cheese

Pasta Pomodoro



2 lbs. *Chef Francisco* Tomato Basil Soup
1 qt Whole milk | 1 lb. Cooked penne pasta
1 lb. Grilled chicken breast, sliced
Garnish: Parmesan cheese

Italian Tomato Dip



2 lbs. *Chef Francisco* Tomato Basil Soup
1 lb. Sour cream | Garnish: Parmesan cheese
Garnish: Mini garlic crostini

Baked Chicken and Rice

Ingredients:

- 10 each Boneless, skinless chicken filets (4-5 oz. each)
- 2 Tbsp Light olive oil
- 4 cups *Chef Francisco* Tomato Basil Soup, fully thawed
- 4 cups White rice, cooked
- 2 cups Green peppers, diced
- 2 cups Diced tomatoes, with juice
- 2 Tbsp Green onion, sliced thinly
- Salt and pepper, to taste

Directions:

1. Lightly oil and season the chicken breasts and sear or grill over high heat until almost cooked through; set aside on a plate.
2. Combine *Chef Francisco* Tomato Basil Soup, cooked

white rice, peppers and tomatoes in the base of a large casserole or ½ hotel pan evenly.

3. Tuck the cooked chicken breasts into the soup base so that each one is mostly covered. Allow some chicken to stick out for an attractive appearance.
4. Set the oven for 350°F, low fan if convection.
5. Bake the chicken and rice until hot and bubbly, about 35 minutes. Check to make sure the chicken is cooked through.
6. Once baked and hot, remove from the oven and sprinkle with the sliced green onion.
7. Serve hot. Make sure to spoon out rice with each chicken breast when serving.

Cheesy Stuffed Peppers

Ingredients:

- 5 each Medium red bell peppers
- 3 cups *Chef Francisco* Tomato Basil Soup, fully thawed
- 2 ½ cups White rice, cooked
- 2 cups Tomatoes, diced with juice
- 1 ½ cup *Kraft Sharp* Cheddar Shredded Cheese (as desired)
- 5 cups Diced tomatoes, canned with juice
- 2 Tbsp Green onion, sliced thinly

Directions:

1. Slice the peppers in half, through the stem as evenly as possible. Use a spoon to dig out the seeds and large white ribs of pepper.
2. In a large bowl, mix *Chef Francisco* Tomato Basil Soup, white rice and tomatoes together.
3. Spoon approximately 1/3 cup of the soup and rice mix into each ½

pepper. It should fill the cavity.

4. Press about 2 Tbsp of *Kraft Sharp* Cheddar Shredded Cheese on top of each stuffed pepper, directly on top of the rice.
5. Spread the diced tomatoes in a large casserole pan or ½ hotel pan evenly across the bottom.
6. Position the peppers on top of the tomatoes with the cheese/cut side facing up. Arrange the peppers so they are spaced apart and look nice.
7. Set an oven to 350°F, low fan.
8. Set the pan with the peppers in the center of the oven and bake until hot and the cheese has melted, about 35 minutes.
9. Sprinkle with the sliced green onions and serve hot. Make sure to serve with some of the roasted diced tomatoes from the pan as a sauce.



CHEESY CHICKEN TORTILLA SOUP 3 WAYS

Cheesy Chicken Tortilla Soup



2 lbs. *Chef Francisco* Cheesy Chicken Tortilla Soup
1 qt Water | Garnish: Crispy tortilla strips
Garnish: Cilantro

Tex Mex Chicken & Pasta



2 lbs. *Chef Francisco* Cheesy Chicken Tortilla Soup
1 qt Whole milk | 1 lb. Cooked penne pasta
Garnish: *Kraft* Sharp Cheddar Shredded Cheese

Chicken Tortilla Dip



2 lbs. *Chef Francisco* Cheesy Chicken Tortilla Soup
1 lb. Sour cream | 1 bag Tortilla chips
Garnish: *Kraft* Sharp Cheddar Shredded Cheese

BAJA CHICKEN ENCHILADA SOUP 2 WAYS

Cheesy Loaded Chicken and Bacon Nachos

Ingredients:

- 2 lbs. Corn tortilla chips
- 3 cups *Chef Francisco* Baja Chicken Enchilada Soup, fully thawed
- ½ tsp. Cumin, ground
- ½ tsp. Chili powder, ground
- 1 Tbsp *Texas Pete* Hot Sauce
- ½ cup Black olives, sliced
- 2/3 cup Pickled jalapeños, sliced
- ½ cup Diced tomatoes, canned
- ½ cup Bacon, cooked and chopped
- ¼ cup Green onion, sliced
- 2/3 cup Sour cream

Directions:

1. Spread the tortilla chips out into a large casserole dish or ½ hotel pan.
2. Heat up the *Chef Francisco* Baja Chicken Enchilada Soup until hot and bubbly.
3. Whisk in the cumin, chili powder and *Texas Pete* Hot Sauce until well combined.
4. Pour the enchilada soup all over the tortilla chips.
5. Sprinkle the tomatoes, olives, jalapeños, bacon and green onion on top, spreading around evenly.
6. Top with the sour cream or wait until the guest takes a portion and add some sour cream then.

Baked Shells with Chicken and Bacon

Ingredients:

- 1½ lbs. Large pasta shells, uncooked
- ½ cup Cooked bacon, chopped
- 4 cups *Chef Francisco* Baja Chicken Enchilada Soup, fully thawed
- 2/3 cup American cheese, shredded
- ½ cup Herbed breadcrumbs (if desired)

Directions:

1. Cook the pasta in boiling water until al dente, slightly firm.
2. Drain well and place the cooked pasta into a large mixing bowl with *Chef Francisco* Baja Chicken Enchilada Soup and cooked bacon.
3. Stir together very well to combine all the ingredients.
4. Pour the mix into a ½ hotel pan or

other large casserole pan and smooth out.

5. Sprinkle the shredded cheese and breadcrumbs on top evenly.
6. Set an oven to 350°F, low fan if convection.
7. Set the casserole in the center of the oven and bake until hot and bubbly, about 35 minutes. There should be a browned crust on top.
8. Serve hot.

