

CHICKEN & BROCCOLI ALFREDO

Prep: 10 minutes | Cook: 20 minutes | Makes: 4 servings

½ of a 1 lb. pkg. linguine
1 cup fresh **or** frozen
broccoli florets
2 tbsp. butter
1¼ lb. skinless, boneless
chicken breast halves,
cut into 1½" pieces

1 can (10 ¾ oz.) *Campbell's®*
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free **or**
Healthy Request®)
½ cup milk
½ cup grated Parmesan cheese
¼ tsp. ground black pepper

1. Prepare linguine according to package directions in 3-qt saucepan. Add broccoli during last 4 min. of cooking time. Drain linguine mixture well in colander.
2. Heat butter in 10" skillet over medium-high heat. Add chicken and cook until well browned and cooked through, stirring often.
3. Stir soup, milk, cheese, black pepper and linguine mixture in skillet and cook until mixture is hot and bubbling, stirring occasionally. Serve with additional Parmesan cheese.