

## Cauliflower Noodle Soup©

### Ingredients:

|                  |   |
|------------------|---|
| 2 cups           | water   |
| 1 Tbsp.          | chicken bouillon, granules or 3 cubes                                       |
| 6–7              | chicken tenderloins, frozen ( <b>Do not defrost</b> ), or 3 chicken breasts |
| 1/2 head         | cauliflower, organic, cut into florets                                      |
| 5–10.75 oz. cans | Campbell's™ Chicken Noodle Soup (drain 2 cans)                              |
| 2–10.75 oz. cans | Campbell's™ Cream of Chicken Soup   |
| 1–10.75 oz. can  | Campbell's™ Fiesta Nacho Cheese Soup  |
| 2–3 Tbsp.        | basil, fresh chopped or from tube   |
| 1–1 1/2 cups     | whipping cream  |
| 1/4–1/2 cup      | white wine, or 1/4 cup Martini & Rossi™                                     |

### Method:

Spray a large pot heavily with a non-sticking spray. Bring water and chicken bouillon to boil. Add frozen chicken and cook about five minutes turning over after about 3 minutes (chicken will not be done only defrosted). Take chicken out and cut into bite-sized pieces. Add cauliflower and cook 2–3 minutes. Add chicken back to pot. (Turn fire off if you prepare this the day before serving.)

Add all cans of soup and bring to boil. Add basil, cream, wine and when ready to serve, heat through. Serve immediately.

***Hint:** Organic cauliflower is milder in the taste.*