

# Slow Cooker Recipes

## Beef Stew

1 can (10 3/4 ounces) Campbell's® Condensed Tomato Soup  
1 can (10 1/2 ounces) Campbell's® Condensed Beef Broth  
1/2 cup burgundy wine or other dry red wine or water  
1 teaspoon dried Italian seasoning, crushed  
1/2 teaspoon garlic powder  
1 can (14.5 ounces) diced tomatoes with basil, garlic and oregano  
3 large carrots, peeled and cut into 1-inch pieces (about 2 cups) (or equivalent quantity baby carrots)  
2 pounds beef for stew, cut into 1-inch pieces  
2 cans (about 15 ounces each) white cannellini beans, rinsed and drained

1. Stir the soup, broth, wine, Italian seasoning, garlic powder, tomatoes, carrots and beef in a 3 1/2-quart slow cooker.
2. Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.
3. Stir in the beans. Increase the heat to HIGH. Cook for 10 minutes or until the mixture is hot.

## Chicken & Wild Rice

2 cans (10 1/2 ounces each) Campbell's® Condensed Cream of Chicken Soup **or** (10 1/2 ounces) Campbell's® Condensed 98% Fat Free Cream of Chicken Soup  
3/4 cup water  
5 large carrots, peeled and thickly sliced (about 4 cups) (or equivalent quantity baby carrots)  
1 package (6 ounces) seasoned long-grain and wild rice mix  
2 1/2 pound skinless, boneless chicken breast halves

1. Stir the soup, water, carrots and rice with seasoning packet in a 3 1/2-quart slow cooker. Season the chicken as desired. Add the chicken and turn to coat.
2. Cover and cook on LOW for 4 to 5 hours or until the chicken is cooked through and the rice is tender.

## Jambalaya

3 cups Swanson® Chicken Broth **or** Swanson® Chicken Stock  
1 tablespoon creole seasoning  
1 large green pepper, diced (about 1 1/2 cups)  
1 large onion, diced (about 1 cup)  
2 cloves garlic, minced  
1/2 teaspoon ground black pepper  
2 stalks celery, diced (about 1 cup)  
1 can (about 14.5 ounces) diced tomatoes  
1 pound kielbasa, diced (about 3 cups)  
3/4 pound boneless, skinless chicken thigh, cut into cubes  
1 cup uncooked long grain white rice

1. Stir the broth, Creole seasoning, green pepper, onion, garlic, black pepper, celery, tomatoes, kielbasa, chicken and rice in a 6-quart slow cooker
2. Cover and cook on LOW for 7 to 8 hours or until the chicken is cooked through.