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better food for the future

# ARDMONA TOMATO SOUP
# COSY & COMFORTING
## for your kitchen

**Ardmona Tomato Soup -** 3.1kg

**SPC ITEM#** 02128012001
**PACK SIZE** 3.1kg
**UNIT PER CTN** 3
**CTN. PER LAYER** 16
**CTN. PER PALLET** 80

Please contact your **SPC Foodservice** State Account Manager
for any further information or email us at **foodservice@spc.com.au**

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# MEXICAN CHILLI CHICKEN WITH SWEET POTATO WEDGES

## INGREDIENTS

820g Ardmona Tomato Soup
4 tbsp Olive Oil
2 red onion, 1 sliced & 1 finely diced
4 tbsp BBQ Sauce
1kg Chicken Tenderloins
1.5kg sweet potato, peeled & cut
into 2cm wedges

2 Ripe Avocados, diced
Season with spices to taste
Add chopped chilli to taste

Suggested serving with sour cream,
corn chips, coriander and a squeeze of lime

## METHOD

1. Preheat oven to 200°C. Toss sweet potato wedges in 2 tbsp of oil & season with salt & pepper. Spread over a large lined oven tray. Roast for 20 minutes until tender & edges are golden brown.

2. Heat remaining oil in a heavy based shallow casserole dish. Sauté sliced onion for 3 minutes, until soft. Stir through spices & cook for 1 minute.

3. Pour in Ardmona Tomato Soup & BBQ sauce. Stir together & bring to simmer.

4. Nestle chicken tenderloins into sauce mixture. Reduce heat to low, place lid on dish & simmer for 12 minutes or until chicken is cooked through. Remove from heat.

5. Using 2 forks, roughly shred chicken in pan & mix through sauce, adding chilli to taste.

6. Scoop Chilli Chicken into a bowl. Dollop with sour cream. Scatter avocado, diced onion & coriander.

7. Serve with sweet potato wedges & corn chips if desired.

Sourced from regional Victoria, the utmost care has been taken to grow and harvest the highest quality tomatoes, used to create the best dishes with our best-selling Ardmona Tomato Soup.

✓ **INCREDIBLY TASTY ON ITS OWN**
✓ **AMAZING WHEN USED AS A BASE IN OTHER DISHES**

Send us an email **foodservice@spc.com.au** to find out more

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