

# Southern-Style Barbecued Chicken



## At a glance



Prep  
10 min.



Total  
45 min.



Serves  
8

Grill: 35 min.

Chicken on the grill is basted with a honey-and-mustard kissed tomato sauce.

## What You'll Need

- 1 can (26 ounces) Campbell's® Condensed Tomato Soup
- 1/4 cup honey
- 2 teaspoons dry mustard
- 1 teaspoon onion powder
- 8 bone-in chicken breast halves (about 4 pounds), skin removed

## How to Make It

- 1 Stir the soup, honey, mustard and onion powder in a 1-quart saucepan.
- 2 Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 20 minutes, turning the chicken over once during grilling. Brush the chicken with the soup mixture and grill for 15 minutes or until cooked through, turning and brushing often with the soup mixture.
- 3 Heat the remaining soup mixture to a boil and serve with the chicken.

## Recipe Tips

- *Serving Suggestion:* Serve with grilled corn-on-the-cob and a green salad with tomatoes, olives and feta cheese. For dessert serve watermelon slices.
- *This recipe can be halved* to make 4 servings. Use a 10 3/4-ounce can Campbell's® Condensed Tomato Soup, and reduce the other ingredients by half.

## Recipe Nutritional Information

Made With	Campbell's Condensed Tomato Soup
Calories	249
Total Fat	3g
Saturated Fat	1g
Cholesterol	73mg
Sodium	433mg
Total Carbohydrate	25g
Dietary Fiber	1g
Protein	29g
Vitamin A	7%DV
Vitamin C	8%DV
Calcium	2%DV
Iron	9%DV

# Corn and Black-Eyed Pea Salad



**At a glance**

 **Prep**  
15 min.

 **Total**  
4 hr. 15 min.

 **Serves**  
8

**Servings:** 1 cup each

**Chill:** 4 hr.

This no-cook salad, dressed with flavor-packed salsa, makes the perfect summer side dish...but it's so easy and so tasty, you'll want to make it year round.

## What You'll Need

- 1 bag (16 ounces) frozen whole kernel corn, thawed (about 3 cups) **or** fresh corn kernels
- 1 can (about 15 ounces) black-eyed peas, rinsed and drained
- 1 large green pepper, chopped (about 1 cup)
- 1 medium onion, chopped (about 1/2 cup)
- 1/2 cup chopped fresh cilantro leaves
- 1 jar (16 ounces) Pace® Chunky Salsa

## How to Make It

- 1 Stir the corn, peas, green pepper, onion and cilantro in a medium bowl. Add the salsa and stir to coat.
- 2 Cover and refrigerate for 4 hours. Stir before serving.

## Recipe Tips

- *Tip:* Prepare the salad as directed. Cover and refrigerate overnight. Stir the salad before serving.

## Recipe Nutritional Information

Made With	Pace Chunky Salsa
Calories	122
Total Fat	1g
Saturated Fat	0g
Cholesterol	0mg
Sodium	414mg
Total Carbohydrate	26g
Dietary Fiber	4g
Protein	5g
Vitamin A	11%DV
Vitamin C	37%DV
Calcium	2%DV
Iron	4%DV