

Cooking Corner Tips To Help You

The Secret To Cooking Like A *Top Chef*

(NAPSA)— The “cheftestants” on Bravo’s “Top Chef” have a variety of tricks up their sleeves for creating quick yet innovative culinary dishes. They know that time-tested cooking techniques and pantry essentials are among the secrets to beating the clock during heated challenges.

Since not everyone has the time and resources to prepare extravagant meals, shortcuts allow people to cook like a top chef without the hassle. Pantry staples, like Swanson chicken broth, proved useful in the competition. This essential ingredient adds rich, delicious flavor and helps almost anyone create restaurant-quality soups, vegetables and side dishes.

For a gourmet meal at home, try Roasted Chicken with Caramelized Onions Soup. It packs all the flavor of a restaurant meal at a fraction of the cost. For more suggestions and chef-inspired recipes, visit www.swansonbroth.com and www.bravotv.com.

Roasted Chicken with Caramelized Onions Soup

Prep: 10 minutes

Cook: 30 minutes

Makes: 6 servings

- 2 cups shredded roasted chicken**
- 2 teaspoons vegetable oil**



- 2 medium onions, halved and thinly sliced**
- 8 cups Swanson chicken broth (Regular, Natural Goodness or Certified Organic)**
- $\frac{1}{8}$ teaspoon ground black pepper**
- 2 medium carrots, sliced**
- 2 stalks celery, sliced**
- $\frac{3}{4}$ cup uncooked trumpet-shaped pasta (campanelle)**

1. Heat oil in 10" skillet over medium-high heat. Add onions and cook until they begin to brown, stirring occasionally. Reduce heat to medium. Cook until onions are tender and caramelized, stirring occasionally. Remove skillet from heat.

2. Heat broth, black pepper, carrots and celery in 4-quart saucepan over medium-high heat to a boil. Stir pasta and chicken in saucepan. Reduce heat to medium. Cook 10 minutes or until pasta is tender. Stir in onions and serve immediately.