



# BIG GAME GUIDE



Filled with Recipes to Take Game Day to the Next Level





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# LAYERED CHILI CHEESE DIP

- 1 can (19 ounces)  
**Campbell's® Chunky™ Chili with Beans**
- 1 package (8 ounces)  
cream cheese, softened
- 1/2 cup **Pace® Chunky Salsa**
- 1 cup shredded **Cheddar** cheese  
or **Mexican blend** cheese (about 4 oz)
- 2 green onion, chopped (about 1/4 cup)
- 1/4 cup diced tomatoes
- 1/4 cup chopped fresh cilantro

**Tip:** Serve with tortilla chips for dipping.

## STEP 1

Heat the oven to 350°F.

## STEP 2

While the oven is heating, spread the cream cheese in the bottom of a 9-inch pie plate. Spread the salsa over the cream cheese. Top with the chili. Sprinkle with the Cheddar cheese.

## STEP 3

Bake for 20 minutes or until hot. Top with the green onions, tomatoes and cilantro.

**TOTAL TIME: 30 MINUTES // SERVES 20 PEOPLE**



# SPICY BEER CHEESE DIP

- 1 can (18.8 ounces) **Campbell's® Chunky® Spicy Steak and Potato Soup**
- 1/2 cup lager-style beer
- 1/2 teaspoon garlic powder
- 8 ounces cream cheese
- 5 ounces shredded Cheddar cheese (1 cup plus 2 tablespoons)
- 3 green onion, chopped (about 1/3 cup)

**TIP: Make in a slow-cooker! Cut the cream cheese into cubes and place into a 6-quart slow cooker. Stir in the soup, beer, 1 cup Cheddar cheese and the garlic powder. Cover and cook on HIGH for 1 hour. Stir. Top with the remaining cheese and green onion before serving.**

## STEP 1

Heat the oven to 400°F. Combine the soup, beer and garlic powder. Place the cream cheese into a 1 1/2-quart baking dish. Top with the soup mixture and 1 cup Cheddar cheese.

## STEP 2

Bake for 20 minutes or until hot. Whisk to combine (for smoother dip, smash potato chunks with the back of a fork). Top with the remaining 2 tablespoons of Cheddar cheese and the green onions. Serve with pretzels and chips for dipping, if desired.

**TOTAL TIME: 30 MINUTES // SERVES 30 PEOPLE**







# LOADED BAKED POTATO DIP

- **1 can (18.8 oz) Campbell's® Chunky® Baked Potato w/ Cheddar & Bacon Bits Soup**
- **6 slices bacon, cooked and crumbled**  
*(amount divided in recipe steps below)*
- **4 green onion, sliced (about 1/2 cup)**  
*(amount divided in recipe steps below)*
- **2 cups shredded Cheddar cheese (8 oz)**  
*(amount divided in recipe steps below)*
- **1 package (8 oz) cream cheese, softened**
- **1 cup sour cream**  
*(amount divided in recipe steps below)*

## STEP 1

Heat the oven to 400°F. While the oven is heating, reserve 2 tablespoons each bacon and onions and 1/2 cup Cheddar cheese.

## STEP 2

Place the soup, cream cheese and sour cream in a large bowl and stir well with a wooden spoon to combine. Stir in the remaining Cheddar cheese, bacon and green onions. Spoon into a 1 1/2-quart baking dish.

## STEP 3

Bake for 25 minutes or until the mixture is hot. Top with the reserved Cheddar cheese and bake for another 5 minutes or until the cheese is melted. Sprinkle with the reserved bacon and onions. Serve with your favorite dippers (try waffle fries, crinkle-cut chips, toasted bread chunks or pretzels).

**TOTAL TIME: 40 MINUTES // SERVES 20 PEOPLE**



# SPICY QUESO & CHIPS

- 1 can (18.8 ounces) **Campbell's® Chunky® Spicy Chicken Quesadilla Soup**
- 2 cups shredded Cheddar cheese (about 8 oz)
- 10 ounces tortilla chips (about 10 cups)

**TIP:** You can also serve the queso spooned over the chips, like nachos, then add your favorite nacho toppings (sliced black olives, diced tomatoes, sliced jalapeño).

## STEP 1

Heat the soup and cheese in a 2-quart saucepan over medium heat until the cheese is melted, stirring occasionally.

## STEP 2

Serve the chips with the soup mixture for dipping (if you like, warm the chips in the oven at 350°F. before serving).

**TOTAL TIME: 10 MINUTES // SERVES 10 PEOPLE**





# SPICY STEAK & EGG BISCUIT CUPS

- 1 can (18.8 ounces) **Campbell's® Chunky® Spicy Steak and Potato Soup**
- 2 eggs
- 1 cups shredded Cheddar cheese (about 4 oz)
- 3 tablespoons ketchup
- 1 can (16.3 ounces) jumbo biscuit dough (8 biscuits)

## STEP 1

Heat the oven to 400°F. Beat the eggs in a bowl. Stir in the soup, cheese and ketchup.

## STEP 2

Lightly grease 16 muffin-pan cups (may need 2 pans). Open can of biscuits and pull apart into 8 dough pieces. Split each piece in half (can pull apart with your hands). Roll into 6-inch circles. Press into the bottoms and up the sides of the muffin- pan cups (the dough is slightly larger than the cups). Spoon the soup mixture into the dough cups, then fold in the dough to cover the edges of the filling.

## STEP 3

Bake for 25 minutes or until the biscuits are golden brown and the filling is set. Let the biscuits cool in the pan on a wire rack before removing from the pan. Serve warm.

**TOTAL TIME: 45 MINUTES // SERVES 8 PEOPLE**







# CHILI MAC SLIDERS

- 2 cans (18.8 oz) **Campbell's® Chunky® Chili Mac, Beans, Macaroni Pasta & Meat**
- 2 pounds 90% extra lean ground beef
- 1 package (15 oz) **Pepperidge Farm® White Slider Buns** (12 buns)
- 6 slices American cheese (about 4 1/2 oz)
- 1/2 cup diced red onion
- 3 tablespoons butter, melted
- 1/2 teaspoon dried parsley flakes
- 1/4 teaspoon garlic powder

**TOTAL TIME: 40 MINUTES**  
**SERVES 12 PEOPLE**

## STEP 1

Heat the oven to 400°F. While the oven is heating, press the beef in an even layer to cover the bottom of a 13x9x2" baking pan. Season with salt & pepper.

## STEP 2

Bake for 15 minutes or until the beef is done. While the beef is baking, line another 13x9x2" baking pan with aluminum foil (leave extra on the sides for lifting sliders out later). Arrange the bottom bun halves, cut-side up, in the pan.

## STEP 3

Using 2 spatulas, lift the beef, in one piece, out of the baking pan onto the bottom bun halves. Top with the soup, cheese, onion and top bun halves. Mix the butter, parsley and garlic powder in a small bowl. Brush the butter mixture on the top bun halves.

## STEP 4

Bake for 10 minutes or until hot. Use foil to lift the sliders out of the pan to a cutting board. Cut to separate and serve.



# SPICY SLOW COOKER CHEESEBURGER CASSEROLE

- 2 cans (18.8 oz each) **Campbell's® Chunky® Spicy Sirloin Burger Soup**
- 14 frozen hash brown patties (about 32 oz)
- 4 ounces cream cheese, cut into small cubes
- 1/2 cup pickle juice
- 2 cups shredded Cheddar cheese (about 16 oz)

## STEP 1

Layer the following in a 6-quart slow cooker: 7 frozen hash brown patties, 1 can soup, half the cream cheese, half the pickle juice and half the Cheddar cheese. Repeat the layers.

## STEP 2

Cover and cook on **HIGH** for 3 hours or until hot and bubbling. Top with your favorite burger toppings to serve (drizzle of Thousand Island dressing, sliced pickles, additional shredded cheese, chopped bacon and/or diced fresh tomato).



**TOTAL TIME: 3 HOURS // SERVES 10 PEOPLE**





# LOADED OLD BAY® CRAB FRIES

- 1 can (18.8 oz) **Campbell's® Chunky® OLD BAY® Seasoned Clam Chowder**
- 20 ounces frozen French fries (we like to use waffle fries for this recipe)
- 3 teaspoons **OLD BAY® SEAFOOD SEASONING** (amount divided in recipe steps below)
- 1 cup crabmeat
- 1 cup shredded Cheddar cheese
- 3 green onions, sliced

## STEP 1

Place the fries on a rimmed baking sheet. Toss with 2 teaspoons **OLD BAY®**, then bake according to the package directions.

## STEP 2

Remove the fries from the oven. Sprinkle with another 1 teaspoon **OLD BAY®**. Set the oven to 400°F.

## STEP 3

Mix the soup and crabmeat in a bowl. Spoon the mixture over the fries and sprinkle with the cheese.

## STEP 4

Bake for 10 minutes or until hot and the cheese is melted. Sprinkle with additional **OLD BAY®** and the green onions before serving.

**TOTAL TIME: 40 MINUTES // SERVES 6 PEOPLE**





# MINI CHICKEN POT PIES

- 1 can (18.8 oz) **Campbell's® Chunky® Pub-Style Chicken Pot Pie Soup**
- 1 can (12.5 oz) **Swanson® Premium White Chicken Breast in Water, drained**
- 1/2 cup shredded **Cheddar cheese**
- 2 packages (about 16 oz each) **jumbo-size biscuit dough (16 biscuits)**
- 3 tablespoons **butter, melted**
- 1 teaspoon **dried parsley flakes**
- 1/2 teaspoon **garlic powder**

## STEP 1

Heat the oven to 400°F. Line 2 rimmed baking sheets with parchment paper. While the oven is heating, roll the biscuit dough pieces into 6-inch circles (you can do this on a lightly-floured work surface, if desired).

## STEP 2

Mix the soup, chicken and cheese in a medium bowl. Spoon about 2 tablespoons soup mixture in the center of each dough circle. Fold the dough in over the filling in sections, pinching to hold in place as you go, until the edges of the pies are covered but not the center.

Place the pies onto the baking sheets.

## STEP 3

Bake for 20 minutes or until golden brown.

While the pies are baking, stir the butter, parsley and garlic powder in a small bowl. Remove the pies from the oven and brush the crust edges with the butter mixture. Let cool on the baking sheets on wire racks for 5 minutes before serving.

**TOTAL TIME: 35 MINUTES // SERVES 16 PEOPLE**





# SEAFOOD BOMBS

- 1 can (18.8 oz) **Campbell's® Chunky® OLD BAY® Seasoned Clam Chowder**
- 1 can (about 6 ounces) lump crabmeat, drained
- 4 ounces cream cheese, softened
- 1/2 cup shredded Cheddar cheese
- 5 slices bacon, cooked and crumbled
- 1/3 cup sliced green onion
- 2 cans (16.3 oz each) jumbo-size biscuit dough (16 biscuits)
- 1/2 cup (1 stick) butter, melted
- 1 1/2 tablespoons **OLD BAY® SEAFOOD SEASONING**

## STEP 1

Stir the soup, crabmeat, cream cheese, Cheddar cheese, bacon and onion in a large bowl.

## STEP 2

Separate the biscuit dough into 16 pieces. Split each piece in half, making 32 (can pull apart with your hands). Roll each into a 4-inch circle. Place about 1 tablespoon soup mixture in the center of each circle. Pull the sides up over the filling to form a ball and press to seal.

## STEP 3

Spray the air fryer basket with cooking spray. Mix the butter and **OLD BAY®**. Set the air fryer to 350°F. (no need to preheat). Air-fry in batches, seam-side down, (8 bombs at a time) for 7 minutes per batch or until golden brown. Remove from the air-fryer and brush with the butter mixture (then keep warm in a 300°F oven). Serve warm.

**TOTAL TIME: 43 MINUTES \ \ SERVES 32 PEOPLE**





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