



Total Time  
**35 MIN.**

Serving & Size  
**1/4 CUP (2 FL OZ)**


Difficulty  
**EASY**

This rich, creamy sauce adds amazing flavor and depth to menus.

Yields  
**50**

<b>Nutrition Facts</b>	
Serving Size	1/4 CUP (2 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 83	
	% Daily Value
<b>Total Fat</b> 6.5g	<b>10%</b>
<b>Saturated Fat</b> 3.9g	<b>20%</b>
<b>Cholesterol</b> 16mg	<b>5%</b>
<b>Sodium</b> 151mg	<b>6%</b>
<b>Total Carbohydrate</b> 2.9g	<b>1%</b>
<b>Dietary Fiber</b> 0g	<b>0%</b>
<b>Protein</b> 0.9g	<b>2%</b>
Vitamin A 5%	Vitamin C 0%
Calcium 3%	Iron 1%

**INGREDIENTS** **WEIGHT** **MEASURE**

shallot, peeled, chopped		2 ea.
garlic, peeled, roasted		2 tbsp.
white wine		3 cups
water		40 fl oz.
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea	50 oz.	1 cans
butter, diced small, cold	12 oz.	
Asiago cheese, shredded		1 cups

**INSTRUCTIONS**

1. Place shallots, garlic and wine in a saucepan. Bring to a boil and reduce heat to a simmer.
2. Add water and *Campbell's Healthy Request* Cream of Mushroom Condensed Soup. Bring to a boil. Reduce heat to a simmer for 3-5 minutes.
3. Blend the mixture and slowly add in butter a few pieces at a time.
4. Add the cheese and serve warm.

 **TIP**

Great with chicken, pork loin and tenderloin, dry cooking cuts of beef, seafood and fish. Also wonderful to use with vegetables served over rice.

Great with seafood and fish. Can be good with pork, chicken and pasta.