



Total Time  
**NOT AVAILABLE**

Serving & Size  
**1 CUP (8 FL OZ)**

Difficulty  
**EASY**

Yields  
**16**


This rich and creamy soup combines Campbell's® Healthy Request® Condensed Cream of Mushroom Soup, baby portobello mushrooms, shallots, madeira wine, fresh thyme and ground white pepper. A simply delicious way to enhance any menu.

<b>Nutrition Facts</b>	
Serving Size	1 CUP (8 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 92	
	<b>% Daily Value</b>
<b>Total Fat</b> 3.7g	<b>6%</b>
<b>Saturated Fat</b> 1.7g	<b>9%</b>
<b>Cholesterol</b> 6mg	<b>2%</b>
<b>Sodium</b> 287mg	<b>12%</b>
<b>Total Carbohydrate</b> 10.8g	<b>4%</b>
<b>Dietary Fiber</b> 1g	<b>4%</b>
<b>Protein</b> 2.5g	<b>5%</b>
Vitamin A 2%	Vitamin C 3%
Calcium 7%	Iron 4%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

unsalted butter		3	tbsp.
shallot, peeled, minced		1	cups
baby portobello mushrooms, coarsely chopped	20	oz.	
Madeira wine		1/2	cups
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea		1	cans
water		2	qt.
fresh thyme leaves, minced		2	tbsp.
ground white pepper		1 1/2	tsp.
fresh thyme leaves, sprigs		16	ea.

**INSTRUCTIONS**

1. In a soup pot, heat butter over medium-high heat; add shallots and sauté 2 minutes.
2. Add mushrooms to pot and sauté mixture, stirring often, 5-7 minutes, until mushrooms are almost dry.
3. Stir in wine, bring to a boil and reduce until almost dry.
4. Add soup and water and bring to a boil; reduce heat and simmer 10 minutes.
5. Add thyme and pepper. Heat until internal temperature is 165° F. or higher for 15 seconds. CCP: Hold at 140° F. or higher.
6. Garnish each serving with a sprig of thyme.