



Total Time
30 MIN.

Serving & Size
1 CUP (8 OZ LADLE)


Difficulty
EASY

A rich, creamy mushroom soup made with sautéed onions and garlic complimented with the flavors of fresh sage and parsley.

Yields
12

Nutrition Facts	
Serving Size	1 CUP (8 OZ LADLE)
Amount Per Serving	
Calories 79	
	% Daily Value
Total Fat 4.1g	6%
Saturated Fat 1.1g	6%
Cholesterol 5mg	2%
Sodium 161mg	7%
Total Carbohydrate 9g	3%
Dietary Fiber 0.9g	4%
Protein 1.4g	3%
Vitamin A 1%	Vitamin C 4%
Calcium 1%	Iron 1%

INGREDIENTS	WEIGHT	MEASURE
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	Campbell's® RTS Low Sodium Cream of Mushroom Soup , 49.5 oz	50 oz.	1 cans
olive oil			2 tsp.
garlic, peeled, roasted, minced			2 tbsp.
onion, diced			2 cups
salt			3/4 tsp.
fresh sage leaves, chopped			1 tbsp.
fresh parsley, chopped			2 tbsp.

INSTRUCTIONS

1. Heat Campbell's® RTS Low Sodium Cream of Mushroom Soup until warm.
2. Heat oil over medium heat. Add garlic and onions. Sauté for about 4 minutes.
3. Add to warmed soup then stir in remaining ingredients.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
4. To Serve: Using an 8 ounce ladle, portion 1 cup soup into soup bowl.
CCP: Hold for hot service at 140°F or higher until needed.
5. To Serve: Using an 8 oz. ladle, portion 1 cup soup into soup bowl. Serve immediately.

 **TIP**

This recipe meets Partnership for a Healthier America (PHA) guidelines for a wellness positioned side dish for cafeteria and patient meal service.

The salt in this recipe is optional. If used, measure carefully according to the recipe so the sodium content does not exceed PHA guidelines.