



Total Time  
**75 MIN.**

Serving & Size  
**1 SQUARE (CUT PAN 3 X 4 TO PRODUCE 12 SERVINGS)**


Difficulty  
**DIFFICULT**

Yields  
**12**

Add more flavor to Campbell's Cream of Mushroom with this casserole style crisp flavored with mushrooms, onions and Italian cheeses garnished with thyme leaves.

Nutrition Facts	
Serving Size	1 SQUARE (CUT PAN 3 x 4 TO PRODUCE 12 SERVINGS)
<b>Amount Per Serving</b>	
<b>Calories</b>	367
<small>% Daily Value</small>	
<b>Total Fat</b>	20.6g <b>32%</b>
<b>Saturated Fat</b>	7.8g <b>39%</b>
<b>Cholesterol</b>	168mg <b>56%</b>
<b>Sodium</b>	1184mg <b>49%</b>
<b>Total Carbohydrate</b>	23.2g <b>8%</b>
<b>Dietary Fiber</b>	2.5g <b>10%</b>
<b>Protein</b>	20.5g <b>41%</b>
Vitamin A	7%
Vitamin C	4%
Calcium	28%
Iron	10%

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

olive oil		2	tblsp.
yellow onion, chopped	10 oz.	13/4	cups
mushrooms, fresh, white, sliced	24 oz.	9 3/4	cups
 <b>Campbell's® Condensed Cream of Mushroom Soup</b> , 50 oz can	50 oz.	1	cans
low fat (1%) milk		1/2	cups
egg, large, lightly beaten	16 oz.	9	ea.
Italian cheese blend, shredded	12 oz.	3	cups
whole wheat bread, slices, toasted	14 oz.	12	slices
Italian cheese blend, shredded	4 oz.	1	cups
fresh thyme leaves		2	tblsp.

**INSTRUCTIONS**

- In large skillet heat oil over medium-high heat; add onions and sauté 3 minutes.
- Add mushrooms and cook for 5-6 minutes, stirring often, until dry and golden. Remove from heat and reserve.
- In large bowl whisk together **Mushroom Soup**, milk and eggs until smooth.
- Stir in reserved mushrooms and shredded cheeses. **CCP:** Cover and refrigerate to 40° F. or below for later use.
- For each full steam table pan:**  
-Lay out 12 slices of toasted bread evenly in one layer to cover entire bottom of pan.  
-Pour 11 cups of mushroom mixture over top of bread slices and spread to cover evenly. Sprinkle top evenly with 1 cup of cheese.
- Bake uncovered, in 350°F. convection oven 30-35 minutes until custard just solidifies and cheese is melted. Remove from heat and let set 15 minutes before serving. **CCP:** Hold at 140 ° F. or above for service.
- To Serve:** Cut each full steam table pan into 12 squares, top with fresh thyme and serve with ½ cup of mixed fruit.