



Total Time
40 MIN.

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


Difficulty
EASY

A mushroom sauce with double the mushrooms! Perfect sauce to add a gourmet flair to many poultry dishes.

Yields
40

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 33	
% Daily Value	
Total Fat 2.2g	3%
Saturated Fat 0.4g	2%
Cholesterol 0mg	0%
Sodium 229mg	10%
Total Carbohydrate 2.9g	1%
Dietary Fiber 0.1g	0%
Protein 0.6g	1%
Vitamin A 0%	Vitamin C 0%
Calcium 1%	Iron 0%

INGREDIENTS **WEIGHT** **MEASURE**

vegetable oil		1	tblsp.
mushrooms, sliced	6 oz.	2	cups
onion, chopped	3 oz.	1/2	cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can	50 oz.	1	cans
reduced fat (2%) milk		1	cups
water		1	cups
dried thyme, crushed		1/4	tsp.

INSTRUCTIONS

1. Heat oil in saucepot. Add mushrooms and onion. Cook until tender and liquid evaporates.
2. Add soup, milk, water and thyme. CCP: Heat to 140° F. or higher for 15 seconds, stirring often.CCP: Hold at 140° F. or higher.Portion using 2-oz. ladle (1/4 cup).