



Total Time
30 MIN.

Serving & Size
SERVING (1/4 CUP; #16 SCOOP)

Difficulty
EASY

Yields
37

Combine our Signature French Onion soup with sour cream, cream cheese, roasted garlic and crispy fried onions to develop a delicious, flavorful sauce for your next sandwich creation.

Nutrition Facts	
Serving Size	SERVING (1/4 CUP; #16 SCOOP)
Amount Per Serving	
Calories 39	
	% Daily Value
Total Fat 3.3g	5%
Saturated Fat 1.7g	9%
Cholesterol 8mg	3%
Sodium 88mg	4%
Total Carbohydrate 1.7g	1%
Dietary Fiber 0.1g	0%
Protein 0.5g	1%
Vitamin A 3%	Vitamin C 1%
Calcium 1%	Iron 0%

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Signature French Onion Soup

1 cups

sour cream	10 oz.	11/4 cups
cream cheese, softened	4 oz.	1/2 cups
olive oil		2 tsp.
garlic, roasted, mashed	1 oz.	2 tbsps.
kosher salt		1/4 tsp.
black pepper		1/4 tsp.
French fried onions	2 oz.	1/2 cups
green onion, sliced	1 oz.	1/4 cups

INSTRUCTIONS

1. In a medium pot, heat Campbell's® Signature French Onion Soup. Allow to cool.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

2. In large mixing bowl, combine cooled soup with remaining ingredients. Mix thoroughly.

CCP: Hold for cold service at 41°F until needed.

To Serve: Using a #16 scoop, portion 1/4 cup into serving dish. Serve immediately.