



Total Time
45 MIN.


Serving & Size
2 CUP

Difficulty
EASY

Yields
16

Chef Tim “Bo” Bernard’s Asian-inspired take on French onion soup, mixes ingredients such as cooked udon noodles, julienne-cut red pepper, flank steak with Campbell’s® 50-oz. French Onion soup.


Nutrition Facts	
Serving Size	2 CUP
Amount Per Serving	
Calories 546	
	% Daily Value
Total Fat 19.1g	29%
Saturated Fat 3.1g	16%
Cholesterol 59mg	20%
Sodium 1997mg	83%
Total Carbohydrate 58.4g	19%
Dietary Fiber 5.7g	23%
Protein 31.7g	63%
Vitamin A 18%	Vitamin C 45%
Calcium 5%	Iron 24%

 **TIP**

Try substituting udon noodles for vermicelli pasta in this recipe.

2 pounds dry vermicelli pasta or dry udon noodles will yield 1 gallon cooked noodles.

INGREDIENTS	WEIGHT	MEASURE
--------------------	---------------	----------------

 Campbell's® Classic French Onion Soup	100 oz.	2 cans
water		1 1/2 qt.
reduced sodium soy sauce		1 cups
red wine vinegar		33/100 cups
ginger root, peeled, minced		1 tbsp.
crushed red pepper		1/4 tsp.
vegetable oil		3/4 cups
beef flank steak, thinly sliced	3 lb.	
carrot, shredded		2 cups
water chestnuts, canned, sliced, drained		2 cups
red bell pepper, julienned		1 qt.
bean sprouts		2 cups
vermicelli pasta, cooked		1 gallons
green onion, sliced	2 oz.	1 cups



INSTRUCTIONS

1. In large stock pot, heat soup, stock, soy sauce, rice vinegar and pepper flakes over medium high heat to a boil; reduce heat and simmer 15 minutes.
2. Keep warm until ready to use. CCP: May be served hot at 140°F or higher, or chilled to 40°F or lower.
3. **For Each Serving:** In large skillet or wok heat 2 tsp. oil over high heat; add 3 oz. beef strips and sauté 1 minute or until browned on all sides. Remove and hold.
4. Add 2 Tbsp. each carrot shreds and water chestnut slices and sauté briefly, about 15 seconds. Return beef to skillet along with 1/4 cup peppers and 2 Tbsp. bean sprouts and continue to cook 15 seconds, stirring constantly.
5. **To Serve:** Place 1 cup cooked noodles into bottom of a service bowl and top with stir-fried beef and vegetables mixture. Ladle 1 cup Onion broth over top and sprinkle top with 1 Tbsp. sliced scallions to garnish. Serve while hot.