



Total Time
35 MIN.

Serving & Size
SERVING (1/2 CUP; #8 SCOOP)

Difficulty
MEDIUM

Yields
28


Try our twist on a classic! This green bean casserole combines fresh onions, mushrooms, thyme and parsley in a white wine reduction. Finish it off with brie cheese and fried onions to bring it all together.

Nutrition Facts	
Serving Size	SERVING (1/2 CUP; #8 SCOOP)
Amount Per Serving	
Calories 183	
	% Daily Value
Total Fat 12g	18%
Saturated Fat 4.8g	24%
Cholesterol 12mg	4%
Sodium 695mg	29%
Total Carbohydrate 12.7g	4%
Dietary Fiber 1.5g	6%
Protein 4.3g	9%
Vitamin A 4%	Vitamin C 8%
Calcium 4%	Iron 3%

INGREDIENTS

WEIGHT

MEASURE

canola oil		2	tblsp.
onion, sliced	8 oz.	2	cups
mushrooms, sliced	14 oz.	4	cups
fresh thyme leaves, leaves		1	tblsp.
fresh parsley, chopped		2	tblsp.
white wine		1	cups
	Campbell's® Condensed Cream of Mushroom Soup , 50 oz can	1	cans
kosher salt		1	tblsp.
black pepper, ground		1	tsp.
Brie cheese, cut into cubes	12 oz.	1 3/4	cups
French fried onions	10 oz.	3	cups
frozen cut green beans	48 oz.	12	cups



INSTRUCTIONS

1. In large pot, heat oil. Add onions. Sauté for 7 minutes.
2. Add mushrooms, thyme and parsley. Cook additional 5 minutes.
3. Add white wine. Reduce by half.
4. Add Campbell's® Condensed Cream of Mushroom Soup, salt and pepper.
5. Add brie cheese and half listed measurement of fried onions (5 oz; 1-1/2 cups). Mix well.
6. In large mixing bowl, combine mushroom mixture with green beans. Mix thoroughly.
7. Pour mixture evenly into a 12"x20"x2-1/2" hotel pan. Bake in pre-heated 350°F oven for 20 minutes, or until golden brown.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
8. Remove from oven. Evenly top with remaining measurement of fried onions (5 oz; 1-1/2 cups).
CCP: Hold for hot service at 140°F or higher until needed.
9. To Serve: Using a #8 scoop, portion 1/2 cup into side serving dish. Serve immediately.