

HEARTY ITALIAN VEGETABLE BEEF PEASANT DINNER



Total Time
130 MIN.



Serving & Size
1 SERVING (7 OZ)

Difficulty
DIFFICULT

Yields
96

Topped with toasted cornbread stuffing, the flavors of this beef and root vegetable combination are intensified with the addition of tomatoes and balsamic vinegar. This is country comfort at its finest!

Nutrition Facts	
Serving Size	1 SERVING (7 OZ)
Amount Per Serving	
Calories	324
% Daily Value	
Total Fat 7.4g	11%
Saturated Fat 2.4g	12%
Cholesterol 57mg	19%
Sodium 921mg	38%
Total Carbohydrate 39.6g	13%
Dietary Fiber 4.5g	18%
Protein 23.8g	48%
Vitamin A 33%	Vitamin C 11%
Calcium 8%	Iron 22%

INGREDIENTS	WEIGHT	MEASURE
vegetable oil		6 tbsp.
beef for stew	12 lb.	
garlic, peeled, minced		1 1/2 cups
frozen carrots, sliced	6 lb.	1 1/2 gallons
onion, diced 1/2-inch	5 lb.	17 1/2 cups
celery, diced 1/2-inch	2 lb.	6 1/2 cups
Italian seasoning		3/4 cups
 Campbell's® Classic Vegetable Beef Soup , 50 oz ea	200 oz.	4 cans
diced tomatoes, drained	10 lb.	4 3/4 qt.
water		2 1/4 cups
balsamic vinegar		3/4 cups
canned potatoes, drained, diced	4 lb.	2 qt.
 Pepperidge Farm® Herb Seasoned Stuffing	6 lb.	
Parmesan cheese, grated	4 oz.	1 cups
Italian seasoning		2 tbsp.



INSTRUCTIONS

1. Preheat convection oven to 325°F.
2. In saucepot, heat oil. Add beef and garlic and cook until beef is browned.
3. Add vegetables and Italian seasoning. Cook for 10 minutes.
4. Add soup, tomatoes, water, vinegar and potatoes. Bring to a boil.
5. Divide meat mixture among three 12 x 20 x 2-1/2 steam table pans.CCP: Cover and bake for 1-1/2 hours or until meat is tender and internal temperature is 165°F. Uncover and stir after 45 minutes.
6. Prepare cornbread stuffing according to package directions. Mix in cheese and Italian seasoning.
7. Uncover pans and divide cornbread mixture equally over meat, return to oven and bake until cornbread is browned and crisp.
8. CCP: Hold at 140°F. or higher. Cut each pan 4 x 8 into 32 portions (approx. 7 oz.).In step 5, this stew can be cooked on low heat in steam-jacketed kettle, covered and stirred occasionally.For a low-sodium version, use Campbell's® READY to SERVE Low Sodium Chunky Vegetable Beef Soup. In step 4, omit the water and drain the canned tomatoes.