



Nutrition Facts	
Serving Size	SERVING (1-#4+ 1-#8 SPOODLE; 1-1/2 CUPS)
Amount Per Serving	
Calories 451	
	% Daily Value
Total Fat 22.3g	34%
Saturated Fat 6.4g	32%
Cholesterol 162mg	54%
Sodium 1268mg	53%
Total Carbohydrate 31.5g	11%
Dietary Fiber 1.4g	6%
Protein 28.7g	57%
Vitamin A 10%	Vitamin C 7%
Calcium 8%	Iron 15%


Total Time
60 MIN.

Difficulty
MEDIUM

Yields
14

Serving & Size
SERVING (1-#4+ 1-#8 SPOODLE; 1-1/2 CUPS)

This rich, creamy and fully flavored Lobster Bisque sauce will elevate your next seafood dish to the next level with a velvety texture and smooth finish. It is made with our Reserve Lobster Bisque with Sherry Soup.

INGREDIENTS	WEIGHT	MEASURE
olive oil		1 tsp.
shallot	3 oz.	1 cups
mussel, yield of edible meat from 1 medium mussel		24
clams		24
olive oil		1 tbsp.
shrimp, 21/25 count, peeled, deveined		48
scallop, yield from 1 ounce raw		16
 Campbell's® Reserve® Lobster Bisque with Sherry , 4 lb pouch		1 ea.
cooked fettuccine pasta, hot		6 1/2 cups

INSTRUCTIONS

1. In large sauce pot, heat first listed amount of oil over medium-high heat. Add shallots. Sauté 1 minute.
 2. Add mussels and clams. Steam for 3 minutes, or until all shells have opened. Remove from pot. Reserve.
 3. Wipe pot. Heat second listed amount of oil over medium-high heat.
 4. Add shrimp, scallops, salt and pepper. Sauté for 2 minutes. Reserve.
 5. Using same pot, add Campbell's® Reserve Lobster Bisque. Simmer for 10 minutes on low heat. Add all reserved seafood. Continue to simmer for 3 minutes.
 6. Pour mixture over warm fettuccini. Top with chives and warm oil.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
- To Serve: Using 1-#4 and 1-#8 spoodle, portion 1-1/2 cups onto serving plate. Serve immediately.