



Total Time  
**100 MIN.**

Serving & Size  
**1 SERVING (3/4 CUP FILLING, 1/4 CUP SAUCE)**

Difficulty  
**DIFFICULT**

Yields  
**50**

Try our Mushroom and Spinach Strata made with Pepperidge Farm® Puff Pastry Squares and Campbell's® Condensed Cream of Mushroom Soup. This delicious recipe is a great substitute for Spanakopita or other finger foods on your menu!

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (3/4 CUP FILLING, 1/4 CUP SAUCE)
<b>Amount Per Serving</b>	
<b>Calories</b> 365	
	<b>% Daily Value</b>
<b>Total Fat</b> 23g	<b>35%</b>
<b>Saturated Fat</b> 9.4g	<b>47%</b>
<b>Cholesterol</b> 23mg	<b>8%</b>
<b>Sodium</b> 977mg	<b>41%</b>
<b>Total Carbohydrate</b> 28.6g	<b>10%</b>
<b>Dietary Fiber</b> 4.3g	<b>17%</b>
<b>Protein</b> 12.4g	<b>25%</b>
Vitamin A 41%	Vitamin C 40%
Calcium 18%	Iron 13%

**INGREDIENTS**

**WEIGHT**

**MEASURE**



**Pepperidge Farm® Puff Pastry Squares**

25 sq.

margarine	1 lb.	
portobello mushroom, diced	5 lb.	2 gallons
mushrooms, sliced	5 lb.	2 gallons
onion, finely diced	2 lb.	1 1/2 qt.
red bell pepper, diced	2 lb.	2 qt.
garlic, peeled, minced		1/4 cups
cooking sherry		1 qt.
frozen spinach, thawed, drained	5 lb.	



**Campbell's® Condensed Cream of Mushroom Soup, 50 oz can**

100 oz. 2 cans

reduced fat (2%) milk		1 qt.
black pepper		2 tsp.



**Campbell's® Condensed Cream of Mushroom Soup, 50 oz can**

50 oz. 1 cans

half and half		3 cups
cooking sherry		3 tbsp.
sharp Cheddar cheese	2 lb.	1 1/2 qt.



green onion, chopped

1 1/2 cups

### INSTRUCTIONS

1. Cut each pastry square in half to form 2 triangles.
2. To make filling: In large braising pan in hot margarine over medium-high heat, cook mushrooms until liquid evaporates.
3. Add onions, peppers, garlic and sherry. Cook until liquid is reduced by half.
4. Add spinach, soup, milk and pepper. CCP: Heat to 140° F. or higher for 15 seconds, stirring constantly.
5. To make sauce: In saucepot mix soup, half-and-half and sherry. Heat through, stirring often.
6. Add cheese and onions. CCP: Heat to 140° F. or higher for 15 seconds, and until cheese is melted, stirring constantly.
7. CCP: Hold filling and sauce at 140° F. or higher. Portion filling using 6-oz. ladle (3/4 cup) over one puff pastry triangle. Cover with another triangle. Ladle sauce using 2-oz. ladle (1/4 cup) over pastry.