



Total Time
65 MIN.


Serving & Size
1-1/2 CUP

Difficulty
DIFFICULT

Yields
24

Try our delicious Mushroom Asparagus Risotto made with Campbell's® Condensed Cream of Mushroom Soup and Swanson® Natural Goodness® Chicken Broth. Garnished with fresh thyme and parmesan cheese for a creamy, rich flavor everyone will love.

Nutrition Facts	
Serving Size	1-1/2 CUP
Amount Per Serving	
Calories 321	
	% Daily Value
Total Fat 9.6g	15%
Saturated Fat 2.1g	11%
Cholesterol 5mg	2%
Sodium 1163mg	48%
Total Carbohydrate 49.8g	17%
Dietary Fiber 1.8g	7%
Protein 8.1g	16%
Vitamin A 16%	Vitamin C 7%
Calcium 8%	Iron 16%

INGREDIENTS	WEIGHT	MEASURE
vegetable oil		3 tbsp.
onion, minced	5 oz.	1 cups
garlic, peeled, minced		2 tbsp.
asparagus, tips	1 lb.	3 cups
mushrooms, fresh, white, sliced	8 oz.	2 cups
fresh thyme leaves		2 tbsp.
long grain white rice, unprepared	26 oz.	1 1/2 qt.
carrot, shredded	15 oz.	3 cups
green onion, sliced	12 oz.	3 cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can	100 oz.	2 cans
Swanson® Natural Goodness® Chicken Broth , 49 oz container	99 oz.	2 cans
Parmesan cheese, grated, divided	3 oz.	1 1/2 cups
fresh thyme leaves, sprigs		24 ea.



INSTRUCTIONS

1. Heat oil in large rondo or covered skillet over medium-high heat; add onions and sauté 4 minutes. Stir in garlic and sauté until translucent, about 2 minutes. Add asparagus and mushrooms and sauté for 5 minutes. Stir in thyme.
2. Add rice. Continue to sauté for 2 minutes. Stir in carrots and scallions.
3. Add soup and broth and bring to a boil. Reduce to very low heat; cover and cook for 25 minutes or until liquid is absorbed and rice is tender. Cook to an internal temperature of 165°F. or higher for 15 seconds. Remove from heat and let rest 10 minutes before serving.
4. Stir in cheese until melted. Serve immediately. CCP: Serve hot at 140°F or higher, or chill to 40°F or lower to hold.
5. **To Serve:** Spoon 1-1/2 cups risotto into a hot soup plate or bowl. Garnish with 1 Tbsp. grated parmesan cheese and fresh thyme sprig.