



Total Time
70 MIN.

Serving & Size
1 CUP

Difficulty
MEDIUM

Yields
24


This Mushroom Bourguignon Bake combines Campbell's® Healthy Request® Condensed Tomato Soup with potato, onions, peas, and garlic to create a delicious dish that everyone will enjoy.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 166	
	% Daily Value
Total Fat 3.4g	5%
Saturated Fat 0.3g	2%
Cholesterol 0mg	0%
Sodium 263mg	11%
Total Carbohydrate 27.2g	9%
Dietary Fiber 3.8g	15%
Protein 5.4g	11%
Vitamin A 5%	Vitamin C 17%
Calcium 3%	Iron 7%

INGREDIENTS

WEIGHT

MEASURE

vegetable oil		2	tblsp.
Vidalia onion, chopped	1 lb.	1	qt.
garlic, peeled, minced		2	tblsp.
mushrooms, quartered	3 lb.	3	qt.
fresh rosemary leaves, chopped		1/4	cups
paprika, smoked		1 1/2	tblsp.
red wine		1	cups
balsamic vinegar		3	tblsp.
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	50 oz.	1	cans
cooked potato, peeled, diced	4 lb.	2	qt.
frozen pearl onions	1 lb.	1	qt.
frozen green peas	1 lb.	1	qt.
fresh whole-wheat bread crumb, toasted		2	cups
vegetable oil		2	tblsp.



INSTRUCTIONS

1. In large rondo or pot, heat oil over medium high heat; add onion and sauté 4 minutes.
2. Stir in garlic and continue to cook 2 minutes, stirring often.
3. Mix in mushrooms, rosemary and paprika and cook, stirring often, until starting to glaze, about 8 minutes.
4. Deglaze pan with wine and vinegar and cook 8-10 more minutes.
5. Pour in Soup and bring to a simmer; cook 5 minutes, stirring often. Stir in potatoes, onions and peas and simmer 2 minutes.
6. Transfer mixture (9 1/2 lb.) to a lightly greased, full-size (12 x 20 x 3-in.) hotel pan.
7. In a small bowl combine crumbs and oil and top filled hotel pan evenly with crumb mixture.
8. Bake in 375°F. conventional or 325°F. convection oven 35-40 minutes or until golden brown and bubbly. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
9. **To Serve:** Serve 1 1/4 cups pot pie per serving.