



Nutrition Facts

Serving Size 1 PIECE (CUT PAN 3 x 4 TO PRODUCE 12 SERVINGS)

Amount Per Serving

Calories 218

% Daily Value

Total Fat 5.2g **8%**

Saturated Fat 0.9g **5%**

Cholesterol 1mg **0%**

Sodium 445mg **19%**

Total Carbohydrate 35.2g **12%**

Dietary Fiber 2.7g **11%**

Protein 8.2g **16%**

Vitamin A 5% Vitamin C 46%

Calcium 11% Iron 12%

 **TIP**

Suggested recipe variation: instead of just one kind of mushroom, used a mixed variety.

Suggested menu accompaniment: offer with a crisp green salad.

MUSHROOM HASH BROWN BAKE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP




Total Time
110 MIN.

Difficulty
EASY

Yields
24

Serving & Size
1 PIECE (CUT PAN 3 X 4 TO PRODUCE 12 SERVINGS)

Crispy potato topped with a medley of peppers and onions, and flavored with Campbell's® Healthy Request® Cream of Mushroom Soup. Perfect for a holiday brunch!

INGREDIENTS	WEIGHT	MEASURE
vegetable oil		1/4 cups
Vidalia onion, chopped	20 oz.	3 1/2 cups
assorted bell peppers (green, red, yellow), chopped	20 oz.	3 3/4 cups
garlic, peeled, minced		2 tbsp.
mushrooms, chopped	2 lb.	13 cups
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup	100 oz.	2 cans
low fat (1%) milk		1 cups
cholesterol-free egg substitute, frozen, thawed	17 oz.	2 cups
hash brown potatoes, shredded, thawed	6 lb.	12 1/2 cups
vegetable cooking spray		

MUSHROOM HASH BROWN BAKE WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP



INSTRUCTIONS

COOK MUSHROOM PEPPER MIXTURE:

1. In large skillet heat oil over medium-high heat; add onions and sauté 4 minutes.
2. Add peppers and garlic and sauté 1 minute.
3. Mix in mushrooms and sauté 5 minutes or until mushrooms don't give off any more liquid.
4. Remove from heat and cool. Reserve.

PREPARE MUSHROOM CUSTARD:

5. In pot heat Mushroom Soup and milk over medium-high heat until hot and smooth; remove from heat and cool. CCP: Cover and refrigerate to 40° F. or below for later use.
6. When cooled, whisk in eggs until blended. Reserve.

ASSEMBLE:

7. **For each full steam table pan:** Spray pan with non-stick spray. Pat 3 pounds of hash-browns into bottom of each pan. Bake in 400°F. convection oven for 30 minutes or until brown and crisp. Remove from heat and cool.

8. **For each full steam table pan:**

- Spread 4 cups of mushroom-pepper mixture evenly over top of crisp hash browns in pan.
- Pour 9 cups of mushroom custard evenly over top of mushroom mixture.

BAKE:

9. Place pan into 325°F. Convection oven and bake 40-50 minutes or until custard is firm and slightly browned. Let sit 15 minutes before serving. **CCP:** Hold at 140° F. or higher for service.
10. **To Serve:** Cut each full steam table pan into 12pieces (about 2" x 3-3/4"). One serving = 1 piece.