

MUSHROOM & ROASTED GARLIC BEURRE BLANC WITH CAMPBELL'S® HEALTHY REQUEST® CREAM OF MUSHROOM SOUP



Total Time
50 MIN.

Serving & Size
1/4 CUP (2 FL OZ)


Difficulty
EASY

Creamy and buttery with slight acidic notes, this delicate sauce will complement any dish.

Yields
59


Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories	88
% Daily Value	
Total Fat 7.6g	12%
Saturated Fat 4.2g	21%
Cholesterol 17mg	6%
Sodium 127mg	5%
Total Carbohydrate 2.8g	1%
Dietary Fiber 0.1g	0%
Protein 0.6g	1%
Vitamin A 6%	Vitamin C 1%
Calcium 2%	Iron 1%

INGREDIENTS	WEIGHT	MEASURE
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olive oil		1/4 cups
mushrooms	10 oz.	
shallot, peeled, chopped		2 ea.
garlic, peeled, roasted		5 tbsp.
white wine		3 cups
water		40 fl oz.
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup , 50 oz ea	50 oz.	1 cans
butter, diced, cold	1 lb.	2 cups

INSTRUCTIONS

1. Heat olive oil in a sauté pan over high heat, and sauté mushrooms until cooked. Set aside.
2. Add shallots, garlic, and wine to a saucepan over medium heat. Bring to a boil and reduce heat to a simmer for 3-4 minutes.
3. Add water and *Campbell's Healthy Request* Cream of Mushroom Condensed Soup.
4. When the sauce is hot, blend immediately.
5. While blending, add butter a little at a time.
6. When finished blending, add mushrooms and hold warm.

 **TIP**

Infuse fresh herbs when reducing the wine to add more flavor. This sauce can break if held hot, so hold warm. To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.

Great with seafood and fish. Works well with pork and chicken.