



Total Time
45 MIN.

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

Difficulty
EASY

This cheese sauce made with Worcestershire sauce and garlic adds savory flavor to dishes.

Yields
60

| Nutrition Facts | |
|--------------------------------|----------------------|
| Serving Size | 1/4 CUP (2 FL OZ) |
| Amount Per Serving | |
| Calories 43 | |
| | % Daily Value |
| Total Fat 2.6g | 4% |
| Saturated Fat 1.1g | 6% |
| Cholesterol 4mg | 1% |
| Sodium 147mg | 6% |
| Total Carbohydrate 2.9g | 1% |
| Dietary Fiber 0g | 0% |
| Protein 1.9g | 4% |
| Vitamin A 1% | Vitamin C 1% |
| Calcium 5% | Iron 1% |

INGREDIENTS **WEIGHT** **MEASURE**

| | | | |
|------------------------|--|-----|--------|
| canola oil | | 3 | tbsp. |
| onion, medium, diced | | 2 | ea. |
| garlic, peeled, minced | | 2 | tbsp. |
| Worcestershire sauce | | 1/2 | cups |
| water | | 48 | fl oz. |



**Campbell's® Healthy Request®
Condensed Cream of Mushroom Soup** 50 oz. 1 cans
, 50 oz ea

provolone cheese, diced 12 oz.

INSTRUCTIONS

1. Place canola oil in a saucepan over medium heat.
2. When oil is warm, add onions, cover and cook for 5-10 minutes, stirring occasionally.
3. Add garlic and remove lid. Cook for another 2 minutes. Make sure onions and garlic do not burn.
4. Add in Worcestershire sauce, water, and *Campbell's Healthy Request* Cream of Mushroom Condensed Soup.
5. Bring to a boil, then reduce heat and simmer for 10-15 minutes.
6. Blend mixture and slowly add in cheese until melted. Serve warm.



TIP

For heartier texture, add sauteed mushrooms to the finished sauce. Add a kick with hot sauce.

Serve with chicken breast, over pasta, nachos, melts, turkey, oysters, pork, beef, and as a binder sauce for casseroles.