



Total Time  
**30 MIN.**


Serving & Size  
**SERVING ( 3/4 CUP)**

Difficulty  
**EASY**


Sautéed minced celery and onions simmered with Campbell's® Condensed Tomato Soup, horseradish, Worcestershire and lemon juice.

Yields  
**12**

<b>Nutrition Facts</b>	
Serving Size	SERVING ( 3/4 CUP)
<b>Amount Per Serving</b>	
<b>Calories</b> 162	
<b>% Daily Value</b>	
<b>Total Fat</b> 3.9g	<b>6%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 579mg	<b>24%</b>
<b>Total Carbohydrate</b> 27g	<b>9%</b>
<b>Dietary Fiber</b> 2.2g	<b>9%</b>
<b>Protein</b> 4.1g	<b>8%</b>
Vitamin A 5%	Vitamin C 15%
Calcium 5%	Iron 10%

 **TIP**  
Optional: Serve with stick of celery.

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
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olive oil		3 tbsp.
sweet onion, minced	15 oz.	3 cups
celery, minced	12 oz.	3 cups
 <b>Campbell's® Condensed Tomato Soup</b> , 50 oz ea		1 cans
low sodium vegetable broth		4 cups
low sodium Worcestershire sauce		3 tbsp.
horseradish		2 tbsp.
lemon juice		1/4 cups
lemon zest		2 tbsp.
celery seed		1 tbsp.
ground red pepper		1/4 tsp.
celery seed		2 tbsp.
fresh parsley, minced		1/4 cups



## INSTRUCTIONS

1. In a large pot, heat oil over medium heat.
  2. Add onions. Sauté for 5 minutes or until softened. Stir in celery. Cook until celery is tender, about 4 minutes.
  2. Add to the pot: Campbell's® Condensed Tomato Soup, broth, Worcestershire sauce, horseradish, lemon juice, lemon zest, celery seed and ground red pepper. Bring to a simmer. Cook for 5 minutes.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
- CCP: Hold for hot service at 140°F or higher until needed.
3. To Serve: Using a 6 oz. ladle, portion 3/4 cup of soup into bowl. To garnish, sprinkle with a pinch of celery seed and parsley. Serve immediately.