



Total Time
70 MIN.

Serving & Size
1/2 CUP

Difficulty
MEDIUM

Yields
48


Campbell's® Condensed Cream of Mushroom Soup combines with onion, zucchini, chilies and low-fat Cheddar cheese to make a perfect casserole. With less than 100 calories per serving, this heart healthy side dish compliments any menu.

Nutrition Facts	
Serving Size	1/2 CUP
Amount Per Serving	
Calories 76	
	% Daily Value
Total Fat 1.9g	3%
Saturated Fat 0.6g	3%
Cholesterol 2mg	1%
Sodium 271mg	11%
Total Carbohydrate 11.2g	4%
Dietary Fiber 1.4g	6%
Protein 4g	8%
Vitamin A 1%	Vitamin C 15%
Calcium 7%	Iron 4%

INGREDIENTS

WEIGHT

MEASURE

vegetable oil		1	tblsp.
Vidalia onion, chopped		2	cups
garlic, peeled, minced		1	tblsp.
zucchini, cubed		2 1/2	qt.
green chiles, drained, chopped		2	qt.
frozen whole kernel corn, thawed, drained		3	cups
corn tortilla, 6-inch, cut into thin strips		20	ea.
low fat Cheddar cheese, shredded	1 lb.	1	qt.
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup, 50 oz ea	50 oz.	1	cans

INSTRUCTIONS

1. In large skillet or rondo, heat oil over medium-high heat; add onion and sauté 6 minutes. Add garlic and continue cooking 2 minutes.
2. Add zucchini and continue cooking, stirring often, until tender, about 7-8 minutes.
3. Stir in chiles and corn and heat through. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds.
4. Pour vegetable mixture into bottom of full-size hotel pan (12x20x2-inch) and spread into an even layer. Spread tortilla strips evenly over top of vegetable layer. Sprinkle with 3 cups cheese.
5. Spread top evenly with can of Mushroom Soup and sprinkle top with remaining cheese.
6. Bake in 325°F. conventional or 275°F. convection oven for 35-40 minutes. CCP: Cook to an internal temperature of 165°F. or higher for 15 seconds.
7. **To Serve:** Portion into 1/2 cup (#8 scoop) servings.