



Nutrition Facts

SERVING (1-6 OZ
SPOODLE NOODLES + 4
MEATBALLS

Amount Per Serving

Calories 475

% Daily Value

Total Fat 25.3g **39%**

Saturated Fat 8.6g **43%**

Cholesterol 89mg **30%**

Sodium 860mg **36%**

Total Carbohydrate 37.6g **13%**

Dietary Fiber 2.4g **10%**

Protein 22.4g **45%**

Vitamin A 3% Vitamin C 1%

Calcium 5% Iron 22%

 **TIP**

Can substitute with chicken or turkey meatballs.

Amount of dry egg noodles needed for 24 servings of this recipe:
2.4 lb. dry egg noodles = 5.6 lbs. cooked

Noodles may be prepared ahead of time and refrigerated until needed.





Total Time
30 MIN.

Difficulty
EASY

Yields
24

Serving & Size
SERVING (1-6 OZ SPOODLE NOODLES + 4 MEATBALLS)

Cream of Mushroom soup with additional flavor added with Swanson 50% less sodium Beef Broth, Nutmeg, Worcestershire Sauce and Dijon Mustard. This creamy sauce is served with Beef meatballs and Egg Noodles

INGREDIENTS	WEIGHT	MEASURE
frozen, fully cooked beef meatballs, 1 oz ea	96 oz.	96 ea.
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can		1 cans
 Swanson® 50% Less Sodium Beef Broth		4 cups
sour cream	6 oz.	1 cups
Worcestershire sauce		2 tsp.
Dijon-style mustard		1 tsp.
nutmeg, ground		1/8 tsp.
black pepper, ground		1/8 tsp.
cooked egg noodles	90 oz.	16 cups
fresh parsley, chopped		3 tbsp.



INSTRUCTIONS

1. Reheat/Cook meatballs according to package directions.
2. In a large pot, combine **Campbell's® Cream of Mushroom Soup, Swanson® 50% Less Beef Broth**, sour cream, Worcestershire, mustard, nutmeg and black pepper. Mix well.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

3. Pour 3/4 of the soup over the hot pasta. Stir to combine.
4. Add meatballs to remaining soup. Stir to ensure meatballs are evenly coated. Place over pasta.
5. Garnish with chopped parsley.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve, using a 6 oz. spoodle, portion 2/3 cup noodles onto plate. Top with 4 meatballs. Serve immediately.