



Total Time
NOT AVAILABLE

Serving & Size
1 CUP (8 FL OZ)


Difficulty
EASY

Yields
16

Flavors from wild mushrooms, beans, white wine and Parmesan cheese combine with Campbell's® Condensed Cream of Mushroom Soup to make a creamy chowder. Add to any menu for variety in soup and appetizer options.

Nutrition Facts	
Serving Size	1 CUP (8 FL OZ)
Amount Per Serving	
Calories 110	
	% Daily Value
Total Fat 2.7g	4%
Saturated Fat 0.8g	4%
Cholesterol 1mg	0%
Sodium 314mg	13%
Total Carbohydrate 14.7g	5%
Dietary Fiber 2.8g	11%
Protein 5.3g	11%
Vitamin A 0%	Vitamin C 1%
Calcium 9%	Iron 5%

INGREDIENTS	WEIGHT	MEASURE
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olive oil		2 tbsp.
wild mushrooms, sliced	20 oz.	
garlic, peeled, roasted, mashed		2 tbsp.
dry white wine		1/2 cups
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup , 50 oz ea		1 cans
water		2 qt.
dried small white beans		2 cups
black pepper, cracked		1 1/2 tsp.
Parmesan cheese, grated		333/1000 cups

INSTRUCTIONS

1. In pot heat oil over medium-high heat; add mushrooms and sauté mixture, stirring often, 10 minutes, until mushrooms are almost dry.
2. Add garlic and cook 1 minute.
3. Stir in wine and bring to a boil and reduce until almost dry.
4. Add soup and water and bring to a boil; reduce heat and simmer 10 minutes.
5. Stir in beans and simmer 5 minutes. Add pepper and return to a simmer. Heat until internal temperature is 165° F. or higher for 15 seconds. CCP: Hold at 140° F. or higher.
6. Garnish each serving with 1 tsp. of grated Parmesan cheese.