



Total Time
20 MIN.

Serving & Size
SERVING (#8 SCOOP, 1/2 CUP)

Difficulty
EASY

Yields
80

Cooked in browned butter, this creamy vegetable side dish made with Campbell's® Condensed Cream of Mushroom Soup is topped with Gouda cheese and baked to perfection!

Nutrition Facts	
Serving Size	SERVING (#8 scoop, 1/2 CUP)
Amount Per Serving	
Calories 218	
	% Daily Value
Total Fat 17.7g	27%
Saturated Fat 10.7g	54%
Cholesterol 51mg	17%
Sodium 355mg	15%
Total Carbohydrate 9.3g	3%
Dietary Fiber 2.4g	10%
Protein 7.5g	15%
Vitamin A 19%	Vitamin C 61%
Calcium 14%	Iron 6%

INGREDIENTS

	WEIGHT	MEASURE
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unsalted butter	40 oz.	11/4 cups
Brussels sprouts, thinly sliced	250 oz.	140 cups
 Campbell's® Condensed Cream of Mushroom Soup , 50 oz can		1 cans
milk	80 oz.	10 cups
black pepper		10 tsp.
kosher salt		5 tsp.
nutmeg		3/4 tsp.
smoked Gouda cheese, shredded	45 oz.	10 cups

INSTRUCTIONS

1. Heat large pot over medium heat. Add butter. Stir constantly until melted and tan in color.
2. Add Brussels sprouts. Cook until reduced in volume by half, about 2 minutes. Stir constantly.
3. Add Campbell's® Condensed Cream of Mushroom Soup, milk, pepper, salt and nutmeg. Stir until thoroughly combined.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
4. Pour mixture into shallow baking pans. Evenly sprinkle cheese on top. Place under broiler until cheese is melted and browned.
CCP: Hold for hot service at 140°F or higher until needed.
5. Using a #8 scoop, portion 1/2 cup onto serving plate. Serve immediately.