

# FARMHOUSE BREAKFAST FRITTATA MADE WITH CAMPBELL'S® HEALTHY REQUEST CONDENSED CREAM OF MUSHROOM SOUP



Total Time  
**30 MIN.**


Serving & Size  
**1 PIECE (3" X 3 1/3")**

Difficulty  
**EASY**

Yields  
**96**

This Farmhouse Breakfast Frittata is made with Campbell's® Healthy Request® Condensed Cream of Mushroom Soup, ground turkey sausage, chopped onions, hash browns, egg whites, and low fat cheddar cheese. All this for under 200 calories per serving- this is a quick and easy recipe everyone will enjoy.

Nutrition Facts	
Serving Size	1 PIECE (3" X 3 1/3")
<b>Amount Per Serving</b>	
<b>Calories</b> 202	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.8g	<b>9%</b>
<b>Saturated Fat</b> 2g	<b>10%</b>
<b>Cholesterol</b> 31mg	<b>10%</b>
<b>Sodium</b> 715mg	<b>30%</b>
<b>Total Carbohydrate</b> 14.6g	<b>5%</b>
<b>Dietary Fiber</b> 0.9g	<b>4%</b>
<b>Protein</b> 21.5g	<b>43%</b>
Vitamin A 2%	Vitamin C 5%
Calcium 13%	Iron 6%

INGREDIENTS	WEIGHT	MEASURE
onion, chopped, cooked	7 lb.	
ground turkey sausage, cooked	6 lb.	
hash brown potatoes, cooked	6 lb.	
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea	200 oz.	4 cans
frozen egg white, thawed	16 lb.	
black pepper		2 tsp.
low fat Cheddar cheese, shredded	5 lb.	

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### INSTRUCTIONS

1. Preheat convection oven to 325°F. Combine cooked onions and turkey sausage in bowl. Reserve.
  2. Lightly oil four 12x20x2 ½" steam table pans. Place 12 oz-cooked potatoes in each pan, spreading to cover bottom of pans. Top each with 3-¼ lb of sausage and onion mixture.
  3. In large bowl, blend soup, egg whites, and black pepper with whisk.
  4. Layer 10 oz of cheese on top of each pan containing potatoes and sausage. Top with 2-½ qt. soup mixture. Top each with remaining potatoes and press down to cover soup mixture.
  5. Bake uncovered for 20 minutes. Top with remaining cheese.  
CCP: Bake for 10 minutes or until internal temperature is 165°F or higher for 15 seconds.
  6. Cut each pan 6 times horizontally and vertically (yielding 24 pieces per pan, total of 96 pieces).  
CCP: hold at 140°F or higher for service.
- To Serve: Using spatula, portion 1 piece onto plate. Serve immediately.