



Total Time  
**35 MIN.**

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


Difficulty  
**MEDIUM**

Yields  
**28**

Try our twist on a classic! This green bean casserole combines fresh onions, mushrooms, thyme and parsley in a white wine reduction. Finish it off with brie cheese and fried onions to bring it all together.

<b>Nutrition Facts</b>	
Serving Size	SERVING (1/2 CUP; #8 SCOOP)
<b>Amount Per Serving</b>	
<b>Calories</b> 183	
	<b>% Daily Value</b>
<b>Total Fat</b> 12g	<b>18%</b>
<b>Saturated Fat</b> 4.8g	<b>24%</b>
<b>Cholesterol</b> 12mg	<b>4%</b>
<b>Sodium</b> 622mg	<b>26%</b>
<b>Total Carbohydrate</b> 12.7g	<b>4%</b>
<b>Dietary Fiber</b> 1.5g	<b>6%</b>
<b>Protein</b> 4.3g	<b>9%</b>
Vitamin A 4%	Vitamin C 8%
Calcium 4%	Iron 3%

**INGREDIENTS** **WEIGHT** **MEASURE**

canola oil		2	tbsp.
onion, sliced	8 oz.	2	cups
mushrooms, sliced	14 oz.	4	cups
fresh thyme leaves, leaves		1	tbsp.
fresh parsley, chopped		2	tbsp.
white wine		1	cups
 <b>Campbell's® Condensed Cream of Mushroom Soup</b> , 50 oz can		1	cans
kosher salt		1	tbsp.
black pepper, ground		1	tsp.
Brie cheese, cut into cubes	12 oz.	1 3/4	cups
French fried onions	10 oz.	3	cups
frozen cut green beans	48 oz.	12	cups



### INSTRUCTIONS

1. In large pot, heat oil. Add onions. Sauté for 7 minutes.
2. Add mushrooms, thyme and parsley. Cook additional 5 minutes.
3. Add white wine. Reduce by half.
4. Add Campbell's® Condensed Cream of Mushroom Soup, salt and pepper.
5. Add brie cheese and half listed measurement of fried onions (5 oz; 1-1/2 cups). Mix well.
6. In large mixing bowl, combine mushroom mixture with green beans. Mix thoroughly.
7. Pour mixture evenly into a 12"x20"x2-1/2" hotel pan. Bake in pre-heated 350°F oven for 20 minutes, or until golden brown.  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
8. Remove from oven. Evenly top with remaining measurement of fried onions (5 oz; 1-1/2 cups).  
CCP: Hold for hot service at 140°F or higher until needed.
9. To Serve: Using a #8 scoop, portion 1/2 cup into side serving dish. Serve immediately.