



Total Time
100 MIN.

Serving & Size
1 SERVING (3/4 CUP FILLING, 1/4 CUP SAUCE)




Difficulty
DIFFICULT

Yields
50

Try our Mushroom and Spinach Strata made with Pepperidge Farm® Puff Pastry Squares and Campbell's® Condensed Cream of Mushroom Soup. This delicious recipe is a great substitute for Spanakopita or other finger foods on your menu!

| Nutrition Facts | |
|---------------------------------|--|
| Serving Size | 1 SERVING (3/4 CUP FILLING, 1/4 CUP SAUCE) |
| Amount Per Serving | |
| Calories 365 | |
| % Daily Value | |
| Total Fat 23g | 35% |
| Saturated Fat 9.4g | 47% |
| Cholesterol 23mg | 8% |
| Sodium 977mg | 41% |
| Total Carbohydrate 28.6g | 10% |
| Dietary Fiber 4.3g | 17% |
| Protein 12.4g | 25% |
| Vitamin A 41% | Vitamin C 40% |
| Calcium 18% | Iron 13% |

INGREDIENTS **WEIGHT** **MEASURE**

| | | | |
|---|--|-----|---------------|
|  | Pepperidge Farm® Puff Pastry Squares | 25 | sq. |
| | margarine | 1 | lb. |
| | portobello mushroom, diced | 5 | lb. 2 gallons |
| | mushrooms, sliced | 5 | lb. 2 gallons |
| | onion, finely diced | 2 | lb. 1 1/2 qt. |
| | red bell pepper, diced | 2 | lb. 2 qt. |
| | garlic, peeled, minced | 1/4 | cups |
| | cooking sherry | 1 | qt. |
| | frozen spinach, thawed, drained | 5 | lb. |
|  | Campbell's® Condensed Cream of Mushroom Soup, 50 oz can | 100 | oz. 2 cans |
| | reduced fat (2%) milk | 1 | qt. |
| | black pepper | 2 | tsp. |
|  | Campbell's® Condensed Cream of Mushroom Soup, 50 oz can | 50 | oz. 1 cans |
| | half and half | 3 | cups |
| | cooking sherry | 3 | tbsp. |
| | sharp Cheddar cheese | 2 | lb. 1 1/2 qt. |



green onion, chopped

1 1/2 cups

INSTRUCTIONS

1. Cut each pastry square in half to form 2 triangles.
2. To make filling: In large braising pan in hot margarine over medium-high heat, cook mushrooms until liquid evaporates.
3. Add onions, peppers, garlic and sherry. Cook until liquid is reduced by half.
4. Add spinach, soup, milk and pepper. CCP: Heat to 140° F. or higher for 15 seconds, stirring constantly.
5. To make sauce: In saucepot mix soup, half-and-half and sherry. Heat through, stirring often.
6. Add cheese and onions. CCP: Heat to 140° F. or higher for 15 seconds, and until cheese is melted, stirring constantly.
7. CCP: Hold filling and sauce at 140° F. or higher. Portion filling using 6-oz. ladle (3/4 cup) over one puff pastry triangle. Cover with another triangle. Ladle sauce using 2-oz. ladle (1/4 cup) over pastry.