

SAUTÉED ONION & MUSHROOM GRAVY MADE WITH CAMPBELL'S® SIGNATURE SAUTÉED ONION & MUSHROOM BISQUE



Total Time
35 MIN.

Serving & Size
SERVING (1/4 CUP; 2 OZ LADLE)

Difficulty
EASY

Combine caramelized onions, salt and pepper with our Signature Sautéed Onion & Mushroom Bisque to create a savory gravy to top your roast beef sandwich with.

Yields
30

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Signature Sautéed Mushroom and Onion Bisque, 4 lb pouch

1 ea.

onion, sliced, caramelized

5 oz.

2 cups

fresh parsley, chopped

2 tbsp.

soy sauce

2 oz.

1/4 cups

kosher salt

1/2 tsp.

black pepper

1 tsp.

INSTRUCTIONS

1. In a large sauce pot, combine Campbell's® Signature Sautéed Onion & Mushroom Bisque and onions. Simmer over low heat, about 25 minutes until reduced by 30%.
2. Add parsley, soy sauce, salt and pepper.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve: Using a 2-ounce ladle, portion ¼ cup over entrée of choice. Serve immediately.

Nutrition Facts

Serving Size **SERVING (1/4 CUP; 2 OZ LADLE)**

Amount Per Serving

Calories 41

% Daily Value

Total Fat 2.6g **4%**

Saturated Fat 1.2g **6%**

Cholesterol 5mg **2%**

Sodium 346mg **14%**

Total Carbohydrate 3.6g **1%**

Dietary Fiber 0.4g **2%**

Protein 0.7g **1%**

Vitamin A 1% Vitamin C 1%

Calcium 1% Iron 2%