



Total Time
30 MIN.


Serving & Size
SERVING (3/4 CUP)

Difficulty
EASY


Yields
12

Sautéed minced celery and onions simmered with Campbell's® Healthy Request® Condensed Tomato Soup, horseradish, Worcestershire and lemon juice.

Nutrition Facts	
Serving Size	SERVING (3/4 CUP)
Amount Per Serving	
Calories 162	
% Daily Value	
Total Fat 4.8g	7%
Saturated Fat 0.5g	3%
Cholesterol 0mg	0%
Sodium 493mg	21%
Total Carbohydrate 25.1g	8%
Dietary Fiber 2.2g	9%
Protein 4.1g	8%
Vitamin A 5%	Vitamin C 21%
Calcium 5%	Iron 9%

 **TIP**
Optional: Serve with stick of celery.

INGREDIENTS	WEIGHT	MEASURE
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olive oil		3 tbsp.
sweet onion, minced	15 oz.	3 cups
celery, minced	12 oz.	3 cups
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea		1 cans
low sodium vegetable broth		4 cups
low sodium Worcestershire sauce		3 tbsp.
horseradish		2 tbsp.
lemon juice		1/4 cups
lemon zest		2 tbsp.
celery seed		1 tbsp.
ground red pepper		1/4 tsp.
celery seed		2 tbsp.
fresh parsley, minced	1 oz.	1/4 cups



INSTRUCTIONS

1. In a large pot, heat oil over medium heat.
 2. Add onions. Sauté for 5 minutes or until softened. Stir in celery. Cook until celery is tender, about 4 minutes.
 2. Add to the pot: Campbell's® Healthy Request® Condensed Tomato Soup, broth, Worcestershire sauce, horseradish, lemon juice, lemon zest, celery seed and ground red pepper. Bring to a simmer. Cook for 5 minutes.
- 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.
3. To Serve: Using a 6 oz. ladle, portion 3/4 cup of soup into bowl. To garnish, sprinkle with a pinch of celery seed and parsley. Serve immediately.