



Campbells Food Service Recipe

Beef & Mushroom Pot Pie - Campbell's Signature Sautéed Mushroom & Onion Bisque

Serving Size -1 1/2 cups

Yield - 24 servings

Vegetable Oil		2	Tbsp
Onion	Diced	3	Cups
Carrots	Diced	3	Cups
Celery	Diced	3	Cups
Thyme, dry		1	Tsp
Black Pepper	Ground	1	Tsp
Roasted Garlic	Puree	2	Tbsp
Mushrooms, button or cremini	Sliced	3	Cups
Sautéed Mushroom Onion Bisque	Thawed	2	Pouches
Beef, stew meat	Diced, cooked	5	Cups
Peas	Cooked	1	Cups
Pepperidge Farm Puff Pastry	cut into 7.6 cm x 7.6 cm squares	9	sheets

Method:

Place a large pot over medium high heat. Add oil.

Add in onion, carrots, celery, thyme and black pepper. Stir well and sautéed for 10 minutes. Stirring often.

Add in roasted garlic and mushrooms and continue to cook for 10 minutes.

Add in thawed soup and stir well to make sure everything is mixed. Bring to 190 and simmer 10 minutes

Stir in cooked beef and frozen peas and bring back up to 190 f.

To serve ladle 10 oz of soup mix to a bowl and top with baked puff pastry square.

Nutrition Per Serving*	
Calories	330
Total Fat (g)	15.0
Saturated Fat (g)	7.1
Trans Fat (g)	0.2
Cholesterol (mg)	41
Sodium (mg)	509
Carbohydrate (g)	31.6
Dietary fiber (g)	4.1
Sugars (g)	5.35
Protein (g)	17.1
Added Sugars (g)	2
Vitamin D(D2+D3)	1
Calcium (% DV)	5
Iron (% DV)	14
Potassium (% DV)	12