



Tip

To Serve: For each serving, spoon 1 1/4-cup (300 mL) serving and **Garnish:** Fruit, fresh, optional

Total Time
10 MIN.

Serving Size
1 1/4 CUP (300 ML)

Difficulty
EASY

Yields
24

Campbell's® 48 oz Condensed Cream of Mushroom Soup makes a delicious breakfast! Combine with spinach, egg substitute and potatoes for a great way to start the day.

INGREDIENTS

WEIGHT

MEASURE

Non-stick cooking spray

Potatoes, hash-brown-style,frozen, thawed

2 lb

1 kg

Oil, vegetable

1 tbsp

15 mL

Onions, sweet, finely chopped

1 1/2 qts

1 L

Spinach, chopped, frozen, thawed, thoroughly drained

2 lb

1 kg

Campbell's® 48 oz Condensed Cream of Mushroom Soup

1 - 48 oz can

1 - 1.36 L can

Milk, low-fat

3 cups

750 mL

Eggs, beaten or Liquid eggs

3 cups

750 mL

Paprika, smoked

1 tsp

5 mL

Pepper, red, ground

1/2 tsp

3 mL

Cheese, Cheddar, shredded

5 cups

1 .3 L



INSTRUCTIONS

1. Spray bottom of a full-size (12 x 20 x 3 in.) hotel pan. Spread potatoes into an even layer in bottom of pan. Hold.
2. In large skillet, heat oil over medium-high heat; add onions and cook 6 minutes, stirring often.
3. Stir in spinach. Remove from heat and cool to room temperature. Hold.
4. In large bowl whisk together mushroom soup, milk, eggs, paprika and pepper until smooth. Hold.
5. Sprinkle half of the cheese over top of hash browns and then evenly spread spinach mixture to cover the cheese. Pour egg mixture evenly over top of spinach layer. Top with remaining cheese. Cover and refrigerate at least 60 minutes or over night before baking.
6. Bake 350°F. (180°C) conventional or 300°F. (150°C) convection oven for 35-40 minutes, or until crisp on top and firm to the touch. Remove from heat and cool at least 10 minutes before dishing up to serve.

CCP: Cook to an internal temperature of 145°F. (65°C) or higher for 15 seconds.

CCP: Hold hot at 140°F (60°C) or higher for service.