

Brown Butter Brussels Sprout Gratin

Campbell's
Foodservice

SERVINGS

14-16



Cooked in browned butter, this creamy vegetable side dish made with Signature Cream of Mushroom Soup is topped with Gouda cheese and baked to perfection!

MADE WITH



Signature Cream of Mushroom

CASE CODE 08172

Ingredients

170 g	Unsalted butter
1.0 kg	Brussels sprouts, thinly sliced
½ tub (2 lb)	Signature Cream of Mushroom
237 mL	Milk
2 g	Black pepper, ground
3 g	Nutmeg
30 mL	Oil
1½ cups	Smoked Gouda cheese, shredded

Directions

- 1 Heat rondeau over medium heat and melt butter, stirring constantly, until melted and starting to brown. Add Brussels sprouts and cook, stirring until softened, approx. 5-7 minutes. Set aside.
- 2 In a pot, combine Signature Cream of Mushroom Soup, milk, pepper and nutmeg. Bring to a boil. Remove from heat and stir in Brussels sprouts.
- 3 Pour mixture into an oiled 13" x 9" or 14 cup oven proof dish and top with cheese. Bake in 180°C (350°F) oven for 15 minutes or until heated through. Transfer to salamander to brown cheese. Hold for hot service at 60°C (140°F) or higher until needed.

Individual servings

Make recipe as written but do not top with cheese.

Portion hot Brussels sprout mixture into 1 cup ramekins. Top with cheese and brown under salamander as needed.