

Brussel Sprouts with Bacon

TOTAL TIME
40 min

SERVING / SIZE
125 mL (½ cup)

SERVINGS
32



A perfect balance of creamy and savoury, this dish is an indulgent side made with Brussels sprouts, crispy bacon, onions, herbs and our *Campbell's*® Condensed Cream of Mushroom soup.

MADE WITH

Campbell's **Chicken**
CASE CODE 12114

Campbell's **Classic Cream of Mushroom**
CLASSIC SOUPS CASE CODE 01266

Ingredients

4.25 L	Brussel Sprouts (cut in half)
250 mL	Olive oil, divided
500 mL	Onion, sliced thin
5 mL	Black pepper, ground
5 mL	Rosemary, fresh, chopped
15 mL	Parsley, fresh, chopped
625 mL	Bacon, cooked, reduced sodium
750 mL	Chicken
1 can (1.36 L)	Classic Cream of Mushroom
125 mL	White wine vinegar

Directions

- 1 Blanch Brussel sprouts in a large pot of boiling water for 3 minutes.
- 2 Mix Brussel sprouts in a large bowl with 125 mL (1/2 cup) of oil. Roast in oven on a pan at 176°C (350°F) for 10 minutes. Reserve.
- 3 Heat remaining oil in a large sauce pot. Add onions. Cook for 3 minutes.
- 4 Add black pepper, rosemary, parsley and cooked bacon. Cook for 2 minutes.
- 5 Add *Campbell's*® Chicken Broth, *Campbell's*® Condensed Cream of Mushroom Soup and vinegar. Let simmer on low to medium heat for 12 minutes.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

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

To Serve

Portion 125 mL (1/2 cup) onto a plate.