



BUTTERNUT SQUASH AND POTATO GRATIN

Total Time O MIN.	Serving Size 4 OZ / 115 ML
Difficulty EASY	Campbell's [®] Butternut Squash Soup, potatoes, cream and Parmesan are layered and roasted to create this rich, indulgent side dish.
Yields 40	
INSTRUCTIONS	

1. Defrost soup in refrigerator overnight.

2. Grease a full steam table pan with oil or butter.

3. Spread a layer of Soup on bottom of pan.

4. Top with a layer of potatoes and sprinkle with 1/3 parmesan and 1/3 of the cream—season with salt and pepper.

5. Repeat with 2 more layers.

6. Top with bread crumbs and bake at 350°F (170C) for 1 hour or until potatoes are soft and top is browned.