



**Nutrition Facts**

Serving Size		1/12 recipe
<b>Amount Per Serving</b>		
<b>Calories</b> 670		
		<b>% Daily Value</b>
<b>Total Fat</b>	34g	<b>52%</b>
<b>Saturated Fat</b>	18g	<b>90%</b>
<b>Cholesterol</b>	70mg	<b>23%</b>
<b>Sodium</b>	2020mg	<b>84%</b>
<b>Total Carbohydrate</b>	72g	<b>24%</b>
<b>Dietary Fiber</b>	13g	<b>52%</b>
<b>Protein</b>	20g	<b>40%</b>
Vitamin A	%	Vitamin C %
Calcium	%	Iron %



Total Time  
**65 MIN.**

Serving Size  
**1/12 RECIPE**

Difficulty  
**MEDIUM**

Yields  
**12**

## INGREDIENTS

	WEIGHT	MEASURE
vegetable broth, divided	12 cups	3 L
Campbell's® Signature Golden Broccoli and Cheese Condensed Soup	6 cups	1 1/2 L
butter, divided	1 cup	250 mL
diced onions	1 1/2 cups	375 mL
minced garlic	3 tbsp	45 mL
barley	4 cups	1 L
salt	1/4 tsp	1 mL
dry white wine	1 cup	250 mL
peas	2 cups	500 mL
shaved Parmesan cheese	1 1/2 cup	375 mL
chopped fresh parsley	3/4 cup	175 mL



## Tip

- Barley mixture can be made in advance and refrigerated for up to 1 day before service.
- For an alcohol-free option, white wine can be replaced with a mixture of equal parts water and lemon juice.

Tips:



## INSTRUCTIONS

1. Heat broth in large saucepan set over medium-high heat; reduce heat to low to maintain heat. In a separate large saucepan, heat broccoli and cheese soup; reduce heat to low to maintain heat.

2. Melt 1/4 cup (60 mL) butter in large saucepan or rondeau set over medium heat; sauté onions and garlic for about 5 minutes or until tender and fragrant. Add barley and salt; stir to combine. Add wine; cook for about 3 minutes or until reduced by half. Set aside.

Add 6 cups (1.5 L) hot vegetable broth; stir to combine and bring to boil. Reduce heat to medium-low; simmer, stirring occasionally, for 30 to 35 minutes or until barley is just tender. Stir in Signature Golden Broccoli and Cheese Condensed Soup; cook over medium heat for 5 to 6 minutes or until heated through. Remove from heat; keep warm for service. Makes 12 cups / 3 L risotto.

Serving: Heat 1 tbsp (15 mL) butter in small saucepan set over medium heat. Ladle 1/3 cup (75 mL) barley mixture into pan. Add 1 cup (250 mL) hot vegetable broth and 1/2 cup (125 mL) Broccoli and Cheese Condensed Soup into pan. Cook, stirring frequently, for 3 to 5 minutes or until barley is tender and creamy, adding heaping 2 tbsp (30 mL) peas in last 2 minutes of cooking. Stir in 1 tbsp (15 mL) shaved Parmesan cheese. Ladle into serving bowl; sprinkle with additional 1 tbsp (15 mL) Parmesan cheese and 1 tbsp (15 mL) parsley.