




Total Time
30 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
16

Create a thick and hearty soup by adding barley, beef and a sprinkle of rosemary and thyme to Campbell's® Condensed Cream of Mushroom soup.

 **Tip**
Pureed Diet:
Puree soup in small batches in food processor. Reheat the soup, internal temperature must reach 140°F (60°C).

INGREDIENTS	WEIGHT	MEASURE
Vegetable Oil	1 tbsp	15 mL
Mushrooms, diced	4 cups	1 L
Campbell's® Condensed Cream of Mushroom Soup	48 oz	19/25 L
Milk, whole	8 cups	2 L
Barley, cooked	4 cups	1 L
Green peas, frozen	1 cup	250 mL
Beef, cooked, diced 1/4" or less	1 lb	450 g
Carrots, shredded	1 cup	250 mL
Parsley, dried	2 tbsp	30 mL
Garlic Powder	1 tsp	5 mL
Rosemary, dried	1 tsp	5 mL
Thyme, dried	1 tsp	5 mL
Sour cream	1 cup	250 mL
Paprika		

INSTRUCTIONS

1. Heat oil in a stockpot.
2. Add mushrooms, and sauté over medium heat until tender.
3. Add soup, milk, barley, green peas, beef, carrots and seasonings.
4. Stir until fully blended.
5. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
6. Ladle soup into serving bowls.
7. Garnish each bowl with 1 tbsp (15 mL) sour cream and a dash of paprika or finely chopped parsley.