

Mediterranean Salmon over Orzo

TOTAL TIME

55 mins

SERVINGS

12



Oven-broiled salmon is instantly elevated with a creamy, herby spinach and pesto sauce that gets its depth of umami flavour from Signature Cream of Mushroom Soup. The vibrant tomatoes and basil give it a burst of freshness, while a bed of orzo adds to the Mediterranean flair (plus, it's a convenient way to soak up every last drop of that delicious sauce).

MADE WITH


Signature Cream of Mushroom

CASE CODE 08172

Ingredients

70 g	Pine nuts, toasted
6 cloves	Garlic, chopped
177 mL	Extra virgin olive oil
87 g	Fresh basil leaves, packed
100 g	Parmesan cheese, grated
	Salt to taste
½ tub (907 mL)	Signature Cream of Mushroom
750 mL	Campbell's® Vegetable broth (RTU)
12	Salmon fillets center cut (approx. 6oz each)
1.8 kg	Orzo, cooked (hold for service)
90 g	Baby spinach packed
477 g	Fresh tomatoes, diced

Directions

- 1 In a food processor, pulse pine nuts and garlic until fine. Add basil and 59 mL (¼ cup) olive oil and pulse until reduced in volume by half. Scrape down bowl and drizzle in remaining olive oil with food processor blade running. Pulse in Parmesan cheese to combine.
- 2 In a large pot, heat Signature Cream of Mushroom Soup with stock, Whisk to combine. Cook to 180°C (350°F) and hold for 1 minute and reduce heat to simmer. Whisk in pesto and hold for service.

To Serve

Season and cook salmon as desired. Heat portion of sauce. Add 10 g (¼ cup) each baby spinach and 40 g (¼ cup) diced tomato and heat until spinach is lightly wilted.

Shingle salmon on 180 g (½ cup) cooked orzo and top with sauce. Garnish with additional basil leaves.