

MUSHROOM BEEF BOURGUIGNON BAKE



Total Time
70 MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

Yields
24

The mushrooms and beef strips in this Bourguignon, complemented by rosemary and paprika, help deliver a hardy dish using Campbell's® Condensed Reduced Sodium Tomato soup.

INGREDIENTS	WEIGHT	MEASURE
Oil, vegetable	2 tbsp	30 mL
Onion, sweet, chopped	4 cups	1 L
Garlic, minced	2 tbsp	30 mL
Beef Strips	4 lbs	2 kg
Mushrooms, white, quartered	12 cups	3 L
Rosemary, fresh, leaves, chopped	1/4 cup	60 mL
Paprika, smoked	1 1/2 tbsp	25 mL
Wine, red	1 cup	250 mL
Worcestershire sauce, low-sodium	1/4 cup	60 mL
Campbell's Condensed Reduced Sodium Tomato soup	48 oz	1 .36 L
Potatoes, red-skinned, steamed, diced ½-in. (1 cm)	8 cups	2 L
Pearl onions, frozen	4 cups	1 L
Peas, frozen	4 cups	1 L
Crumbs, bread, whole wheat, toasted	2 cups	500 mL
Oil, vegetable	2 tbsp	15 mL



INSTRUCTIONS

1. In large pot, heat oil over medium-high heat; add onion and sauté 4 minutes.
2. Stir in garlic and continue to cook 2 minutes, stirring often.
3. Mix in beef strips, mushrooms, rosemary and paprika and cook, stirring often, until starting to glaze, about 8 minutes.
4. Deglaze pan with wine and Worcestershire sauce and cook 8-10 more minutes.
5. Pour in soup and bring to a simmer; cook 5 minutes, stirring often. Stir in potatoes, onions and peas and simmer 2 minutes.
6. Transfer mixture to a lightly greased, full size (12 x 20 x 3-in.) hotel pan.
7. In small bowl combine crumbs and oil and top filled steam table pan evenly with crumb mixture.
8. Bake in a 375°F (190°C) conventional or 325°F (165°C) convection oven 35-40 minutes or until golden brown and bubbly.

CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.