



Total Time
30 MIN.

Difficulty
EASY

Yields
8

Serving Size

A mix of sautéed mushrooms add a meaty texture and earthy flavour to this vegetarian macaroni and cheese.



Tip

- Cremini, portobello, shiitake and oyster mushrooms are a nice medley of mushrooms.
- For Baked mac and cheese, sprinkle with Parmesan cheese and bake in 2-inch (5 cm) deep, full-size hotel pan.

Feature Product: Campbell's® Pouch Macaroni and Cheese (code 25330) (*Can substitute other Campbell's Macaroni and Cheese varieties in this concept including Panned Deluxe Mac & Cheese (08103) or Tubbed Macaroni & Cheese (11441))

Tips:

INGREDIENTS

	WEIGHT	MEASURE
butter	2 tbsp	30 mL
olive oil	2 tbsp	30 mL
sliced mixed mushrooms	1 lb	500 g
sliced onions	1 1/2 cups	375 mL
minced garlic	1 tbsp	15 mL
salt and pepper each	1/2 tsp	2 mL
dry white wine	3/4 cup	185 mL
Campbell's Macaroni and Cheese, thawed	1 pouch (4 lb)	1 pouch (1,81 kg)
baby spinach	6 cups	1 L
loosely packed baby arugula	1 1/2 cups	375 mL
grated Parmesan cheese	3/4 cup	185 mL
finely chopped fresh chives	2 tbsp	30 mL

INSTRUCTIONS

1. Heat butter and oil in large rondeau or skillet set over medium-high heat; sauté mushrooms, onions, garlic, salt and pepper for 8 to 10 minutes or until golden and tender. Add wine; cook for 2 to 3 minutes or until most of the liquid has evaporated. Let cool completely and refrigerate for up 4 hours in advance of service.

2. Stir together Campbell's Macaroni and Cheese, and sautéed mushroom mixture. Reheat according to package directions. Stir in spinach. Hold for Service.

Serve 1 1/3 cups (325 mL/10.6 oz) portion per serving in bowls. Sprinkle with 2 tbsp (30 mL/0.2 oz) baby arugula, 1 tbsp (15 mL) Parmesan cheese and 1/2 tsp (2 mL/0.1 oz) finely chopped fresh chives.