



## 💡 Tip

Replace mushroom soup with celery soup. For a Spanish/Portuguese fish bake, replace mixed vegetables with sautéed julienne peppers and use tomato soup instead of mushroom.

Total Time 40 MIN.	Serving Size 8 OZ / 250 ML	
Difficulty EASY	Serve some East-coast comfort food! This fish-vegetable bake has the creamy comfort of Campbell's® Condensed Cream of Mushroom Soup.	
Yields <b>24</b>		

	WEIGHT	MEASURE
Mixed Vegetables, frozen	21/4 lbs	12/25 kg
White Fish Fillets, 4 oz	24 pieces	24 pieces
Campbell's <sup>®</sup> Condensed Cream of Mushroom Soup	48 oz	11/2 L
Milk	11/4 cups	313 mL
Lemon Juice	1/4 cup	65 mL

## **INSTRUCTIONS**

1. Divide vegetables evenly into 2 greased full steam table pans. Top with 12 fish fillets on each pan.

2. Mix soup, milk, and lemon juice until smooth. Pour over the 2 pans.

3. Bake at 350° F (180° C) for 30-35 minutes or until fish flakes easily with a fork.

## OCEAN FISH & VEGETABLE BAKE