



Total Time
95 MIN.

Serving Size
12 OZ/340.1 G

Difficulty
EASY

Yields
24

Cream of Mushroom Soup simmered with gnocchi, crumbled sausage, mushrooms, herbs and seasonings. Gnocchi is served garnished with fresh herbs.

INGREDIENTS

	WEIGHT	MEASURE
Olive Oil	2 tbsp	30 mL
Italian sausage, casings removed	6 lbs	3 kg
Butter, unsalted	1/4 cup	60 mL
Mushrooms, sliced	2 lbs	1 kg
Fresh Sage, thinly sliced	1 cup	250 mL
Garlic, minced	1/4 cup	60 mL
Black Pepper	1 tsp	5 mL
Campbell's® Condensed Cream of Mushroom Soup	1 can 48oz	1 can 1.36 L
2% Milk	3 cups	750 mL
Gnocchi, cooked according to package	6 lbs	3 kg
Fresh Parsley, finely chopped	1/4 cup	60 mL

INSTRUCTIONS

1. To large high-sided skillet or Dutch oven set over medium heat, add oil. Add sausages and cook, stirring occasionally and breaking up with a wooden spoon, for 10 to 12 minutes or until cooked through and starting to brown. Transfer to large paper towel-lined plate (reserve skillet).

2. Drain fat from skillet. Increase heat to medium-high and melt butter in skillet. Add mushrooms, sage, garlic and pepper. Cook, stirring occasionally, for 7 to 9 minutes or until mushrooms are starting to brown.

3. Stir in condensed mushroom soup and milk; bring to a boil. Stir until smooth. Stir in gnocchi and sausage; bring back to a simmer. Cook at a simmer, stirring occasionally, for 4 to 6 minutes or until sauce has thickened and an internal temperature of 165F (74C) or higher is held for 15 seconds. Stir in parsley.

CCP: Hold hot at 140F (60C) or higher for serving.

CCP:

Substitute gnocchi with pierogies for variation.

Use sweet or spicy Italian sausages as preferred.

For a lower-sodium version, use low-sodium sausages.

For a vegetarian version, substitute veggie crumbles for the sausage.