



Nutrition Facts	
Serving Size	1 Puff
Amount Per Serving	
Calories	290
% Daily Value	
Total Fat	19g 29%
Saturated Fat	g 0%
Cholesterol	55mg 18%
Sodium	790mg 33%
Total Carbohydrate	21g 7%
Dietary Fiber	3g 12%
Protein	10g 20%
Vitamin A	% Vitamin C %
Calcium	20% Iron %

Total Time  
**60 MIN.**

Serving Size  
**1 PUFF**

Difficulty  
**MEDIUM**

Yields  
**30**

Each of these tender, golden brown packages holds a savoury surprise – a luscious mixture of spinach, mushrooms and tangy feta.

INGREDIENTS	WEIGHT	MEASURE
Campbell's® Classic Cream of Mushroom Soup	1 can (48 oz)	1 can (1.36L)
milk	6 cups	19/25 L
frozen chopped spinach, thawed and drained	2 1/2 lbs	17/50 kg
olive oil	1/3 cup	75 mL
thinly sliced mushrooms (about 10 cups)	2 lbs	908 g
finely crumbled feta cheese	3 3/4 cup	930 mL
finely chopped green onions	1 1/4 cup	300 mL
finely chopped fresh parsley	1/3 cup	75 mL
minced garlic	2 tbsp	30 mL
salt and pepper	1 1/4 tsp each	6 mL each
large eggs	3 (15 oz chacune)	3 mL each
Pepperidge Farm® Puff Pastry, thawed but still cold	5 sheets	5 sheets



## INSTRUCTIONS

1. Preheat oven to 400°F (200°C). Spray thirty muffin cups with cooking spray.
2. In a large saucepan, reconstitute *Campbell's®* Classic Cream of Mushroom Soup with milk according to package directions, whisking until smooth. Set aside.
3. Working over colander, squeeze spinach until all moisture has been removed. Set aside.
4. Heat oil in an extra large skillet set over medium-high heat. Sauté mushrooms for 6 to 8 minutes, or until golden brown. Remove from heat and set aside.
5. Mix together spinach, feta, green onions, parsley, garlic, sautéed mushrooms and 2 1/2 cups (625 mL) reconstituted soup. Season with salt and pepper.
6. Place sheets of pastry on floured work surface; cut each sheet into 6 squares.
7. Place one square of pastry into each prepared muffin cup, pressing pastry against the side of the cup and letting excess hang over edge. Spoon 1/4 cup (60 mL) spinach mixture into each cup. Fold corners of pastry over the filling, pinching them together in the centre.
8. Beat eggs with 3 tbsp (45 mL) water. Brush pastry with egg wash.
9. Bake in preheated oven about 20 to 25 minutes, or until pastry is golden and puffed. Run a sharp knife between each puff and muffin cup.
10. Meanwhile, heat remaining reconstituted *Campbell's®* Signature Cream of Mushroom Soup in a saucepan set over medium heat.
11. Pour 1/3 cup (75 mL) soup onto each plate. Top with 1 Spinach and Mushroom Puff per plate. Serve immediately.