



Total Time
45 MIN.

Serving Size
8 FL OZ (250 ML)

Difficulty
EASY

Yields
24

This delicious version of Pasta with Cheese uses Campbell's® Cream of Mushroom Soup, plus three types of cheeses and has a nice zesty hint of lemon!

INGREDIENTS

	WEIGHT	MEASURE
Campbell's Cream of Mushroom soup	48 oz can	19/25 L can
Water or milk	6 cups	1 1/2 L
Cheese, Cheddar, sharp, low-fat, shredded	2 cups	500 mL
Cream cheese, low fat	1 cups	250 mL
Parmesan, grated	1 cup	60 mL
Worcestershire sauce, low-sodium	3 tbsp	45 mL
Lemon juice	1 tbsp	15 mL
Mustard, dry	1 tsp	3 mL
Pasta, Rotini, cooked, drained	3 lb dry	1 3/10 kg dry
Non-stick cooking spray as needed		
Crumbs, bread, whole wheat, coarse	2 cups	500 mL
Oil, vegetable	2 tbsp	30 mL

INSTRUCTIONS

1. In a soup pot combine Campbell's Cream of Mushroom soup, water (or milk) and bring to a slow boil.
2. Remove soup from heat and stir in three combined cheeses
3. In bowl blend Worcestershire, lemon juice, mustard and pepper and stir into soup mixture until smooth.
4. Toss pasta with soup-cheese mixture to coat evenly. Transfer sauced pasta to a sprayed full-size (12" x 20" x 3") hotel pan.
5. In a small bowl combine bread crumbs and oil and mix to moisten. Sprinkle bread crumbs over pasta.
6. Bake pasta in 400°F (200°C) conventional or 350°F (180°C) convection oven 35-40 minutes or until golden brown and bubbly. CCP: Cook 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.
7. To serve: Let stand 10 minutes before portioning 24 x 8 fl oz (250 mL) servings.