



Total Time  
**100 MIN.**

Serving Size  
**11 OZ/311.9 G**

Difficulty  
**EASY**

Minestrone Soup simmered with kidney beans, spinach, butternut squash, seasonings and mushrooms before pouring into baking dish. Covered in a crispy puff pastry.

Yields  
**12**

## INGREDIENTS

	WEIGHT	MEASURE
Olive Oil	1/4 cup	60 mL
Onion, diced	1 cup	250 mL
Garlic, minced	3 tbsp	45 mL
Mushrooms, sliced	1 lb	500 g
Fresh Rosemary, finely chopped	2 tbsp	30 mL
Cumin, ground	1 tbsp	15 mL
Smoked Paprika	1 tbsp	15 mL
Campbell's® Condensed Minestrone Soup	1 can 48 oz	1 can 1.36L
Kidney Beans, drained and rinsed	3 cans 48 oz	3 cans 540 mL
Butternut Squash, cooked and diced	3 cups	750 mL
Black Pepper	2 tsp	10 mL
Baby Spinach	10 oz	300 g
Fresh Parsley, finely chopped	1/4 oz	60 mL
Lemon Juice	2 tbsp	30 mL
Pepperidge Farm Puff Pastry, thawed	3 sheets	3 sheets
All-Purpose Flour, for dusting		
Egg	1 can 48 oz	1 cans 540 mL
2% Milk	1 tbsp	15 medium



## INSTRUCTIONS

1. To large high-sided skillet or saucepan set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until softened. Add mushrooms and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to brown. Stir in cumin and paprika.
  2. Stir in condensed minestrone soup; bring to a boil. Stir in kidney beans and butternut squash; bring back to a simmer. Cook, stirring occasionally, for 8 to 10 minutes or until warmed through. Season with black pepper. Stir in spinach, parsley and lemon juice. Cook, stirring occasionally, for 3 to 5 minutes or until spinach has wilted.
  3. Divide vegetable filling among twelve 8-oz (250 mL) greased ramekins.
  4. Place puff pastry sheets on lightly floured work surface. Using 4-inch (10) cookie cutter, cut out 12 rounds with 1/8-inch (3 mm) thickness, rerolling scraps as needed.
  5. In small bowl, whisk together egg and milk. Brush egg wash over insides of each ramekin, above the filling. Top each filled ramekin with pastry round.
  6. Cut slits into pastry for steam vents. Brush remaining egg wash over pastry rounds. Bake in 425F (220C) oven for 25 to 30 minutes or until pastry is golden brown and filling is bubbling, and until internal temperature of 165F (74C) or higher is held for 15 seconds.
- CCP: Hold hot at 140F (60C) or higher for serving.
- CCP: Substitute spinach with Swiss chard if desired.