

Recipes Using Cream of Mushroom Soup



Pork Roast & Mushroom Gravy

You will need:

1 (10.5 oz.) can of cream of mushroom soup 1 boneless pork loin roast (about 2 $\frac{1}{2}$ pounds) $\frac{3}{4}$ cup water
 $\frac{1}{4}$ tsp. dried rosemary $\frac{1}{4}$ dried parsley $\frac{1}{4}$ tsp. dried thyme (optional) 1 clove garlic, minced

Instructions:

- Preheat oven to 350 degrees F. Season pork with salt and pepper as desired.
- Stir together the rosemary, parsley, thyme and garlic in a small bowl.
- Cut slits into the surface of the pork with a knife. Stuff herb mixture into the slits.
- Place the pork roast into a roasting pan. Bake for 1 hour or until pork is cooked through.
- Remove pork from the pan and let stand for 10 minutes. Stir soup and water into the roasting pan.
- Cook over medium heat until mixture is hot; scraping brown mixture from pan. Serve pork with gravy.

Chicken with Rice Casserole

You will need:

2 (10.5 oz.) cans of cream of mushroom soup 2 cups **uncooked** minute rice 1 cup milk
8 boneless chicken pieces (breasts or thighs) 1 packet onion soup mix salt and pepper to taste

Instructions:

- Preheat oven to 350 degrees F. Mix rice, soup and milk together.
- Place in a 9x13" greased pan or casserole dish.
- Lay chicken pieces on top of rice mixture and season chicken with salt and pepper to taste.
- Sprinkle onion soup mix over the top. Cover with foil and bake in oven for 1 - 1 $\frac{1}{2}$ hours.
- Uncover and bake for an additional 30 minutes or until chicken is thoroughly cooked.

Mini Meatloaves

You will need:

1 (10.5 oz.) can of cream of mushroom soup 2 lb. ground beef $\frac{1}{2}$ cup bread crumbs
1 can French's Fried Onions 2 eggs 1 tbsp. Worcestershire sauce
1 tbsp. chopped parsley 2 tsp. mustard

Instructions:

- Preheat oven to 400 degrees F. Spray 12 (2 $\frac{1}{2}$ inch) muffin cups with vegetable cooking spray.
- In a large bowl, mix together $\frac{3}{4}$ cup soup, $\frac{1}{2}$ of the onions, and all the rest of the ingredients.
- Press about $\frac{1}{2}$ cup of mixture into muffin cups. Spread remaining soup over the top.
- Bake for about 30 min. Sprinkle remaining onions on top. Bake for additional 3 min. until onions brown.
- Let cool in pan on wire rack for about 5 - 10 minutes.

Slow Cooker Pot Roast

You will need:

1 (10.5 oz.) can of cream of mushroom soup 6 medium red potatoes (about 2 $\frac{3}{4}$ lbs.), cut into pieces
3 lb. boneless beef chuck roast 1 (1 oz.) package dry onion soup mix 3 cups baby carrots

Instructions:

- Stir the mushroom soup, soup mix, potatoes and carrots into a 4 $\frac{1}{2}$ quart slow cooker.
- Season beef as desired. Add beef to the cooker and turn to coat.
- Cover and cook on LOW for 6 - 7 hours or until beef is fork-tender.

Shepherd's Pie

You will need:

1 (10.5 oz.) can of cream of mushroom soup 1 lb. ground beef 1 medium onion, chopped
1 (10 oz.) package frozen mixed vegetables 1 tbsp. ketchup 2 cups prepared instant mashed potatoes

Instructions:

- Heat oven to 400 degrees F. While oven is heating, season the beef.
- Cook beef and onion in a 10-inch skillet until beef is well browned, stirring often to separate meat.
- Pour off any fat. Stir soup, ketchup and vegetables into the skillet. Mix all ingredients together.
- Spoon mashed potatoes over the beef mixture.
- Bake in skillet or in a greased casserole dish for 15 minutes or until potatoes are lightly browned.

Tuna Noodle Casserole

You will need:

1 (10 oz.) can condensed cream of mushroom soup 3 or 4 cups hot cooked egg noodles
1 - 2 (6 oz.) cans tuna, drained and flaked $\frac{1}{2}$ cup milk 1 cup frozen peas $\frac{1}{2}$ cup shredded cheddar cheese

Instructions:

- Preheat oven to 400 degrees F.
- Stir soup, milk, peas, tuna, and cooked egg noodles in 1-1/2 quart casserole.
- Bake 20 minutes or until hot. Stir. Sprinkle cheese over tuna mixture.
- Bake for 2 more minutes or until cheese is melted.

Pork Chop Casserole

You will need:

1 (10 oz.) can condensed cream of mushroom soup 5 boneless pork chops cut in half, making 10 pork chops
 $\frac{1}{2}$ cup flour 3 large red potatoes or 2 (14.5 oz.) cans sliced potatoes
 $\frac{1}{2}$ white onion, thinly sliced into rings 1 $\frac{1}{2}$ cup shredded cheddar salt and pepper to taste
parsley, for garnish vegetable oil for frying

Instructions:

- Preheat oven to 375 degrees F.
- Place flour in shallow dish and dredge each pork chop through the flour. Shake off excess flour.
- Season both sides with salt and pepper. Heat 2 - 3 tbsp. oil in large skillet over medium-high heat.
- Arrange bottom of 9x13 inch baking dish with half of the potato slices. Overlap them just a bit.
- Arrange **browned** pork chops on top of potatoes followed by remaining potatoes.
- Arrange onion rings on top of potatoes. Sprinkle with salt and pepper.
- Pour soup into a medium bowl. Fill $\frac{3}{4}$ of can with water.
- Whisk to combine. Pour evenly over the casserole. Top with shredded cheese.
- Bake for 30 - 45 minutes or until potatoes are tender and pork is thoroughly cooked.