



CAMPBELL'S® FROZEN TRADITIONAL BROCCOLI & CHEESE CASSEROLE

Case Code
05380

Pack & Size
4 / 5.50 LB TRAY(S)



Tender broccoli and a creamy Cheddar cheese sauce, topped with shredded Swiss and Parmesan cheeses and golden bread crumbs.

Nutrition Facts

About 21 Servings Per Container

Serving size 1/2 Cup (118g)

Amount per serving

Calories **120**

% Daily Value*

Total Fat 7g 9%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 15mg 5%

Sodium 480mg 21%

Total Carbohydrate 10g 4%

Dietary Fiber 2g 7%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 140mg 10%

Iron 0.3mg 2%

Potassium 170mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

FEATURES AND BENEFITS

- ✓ **CAREFULLY CRAFTED:** A delicious mix of tender broccoli cuts mixed with a rich and creamy cheddar cheese sauce. This casserole is topped with a blend of shredded swiss and parmesan cheeses and finished with golden breadcrumbs.
- ✓ **SIMPLE PREP:** You can easily cook it in the tray straight from the freezer. If you want to cut back on time you can store it in the cooler for 48 hours.
- ✓ **SERVING SUGGESTION:** Serve as a side dish alongside roasted chicken or sliced roast beef with a sourdough roll. This hearty dish is also perfect to serve with a mixed green salad or steamed vegetables as a lighter meal option.
- ✓ **ONLY THE GOOD STUFF:** Each serving of Broccoli & Cheese Casserole has no MSG and 0 grams trans-fat per serving, making it an option you can feel good about serving.
- ✓ **SHELF LIFE:** With a shelf life of 21 months when kept frozen, our entrées are always available to you and help you cut back on waste.

INGREDIENTS

BROCCOLI, WATER, SKIM MILK, CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES), WHEAT FLOUR, CONTAINS LESS THAN 2% OF: VEGETABLE OIL (CORN AND/OR CANOLA), BREADCRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, SALT, YEAST), PARMESAN CHEESE (PART-SKIM MILK, CULTURES, SALT, ENZYMES), SWISS CHEESE (PART-SKIM MILK, CULTURES, SALT, CALCIUM CHLORIDE, ENZYMES), MODIFIED FOOD STARCH, SALT, SUGAR, ENZYME MODIFIED CHEDDAR CHEESE (CHEDDAR CHEESE [CULTURED MILK, SALT, ENZYMES, CALCIUM CHLORIDE], WATER, DISODIUM PHOSPHATE, ENZYMES), DISODIUM PHOSPHATE, BETA CAROTENE FOR COLOR, PAPRIKA, FLAVORING (INCLUDING CREAM), PAPRIKA EXTRACT FOR COLOR, CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES, CALCIUM CHLORIDE), SODIUM PHOSPHATE.

MORE

A piping hot serving of our Broccoli and Cheese Casserole is the perfect comfort food for any occasion, without the labor that goes into it. At Campbell's we want to make your culinary life a little easier by providing you with delicious entrees and side dishes that you'll be proud to serve as your own. Packaged in ready-to-cook aluminum trays, Campbell's frozen entrees are also great at helping your kitchen to reduce food and labor costs, eliminating prep work and the bulk of cleanup time. Frozen entrees provide better control over portion size, which helps eliminate food waste.

PACKAGING DETAILS

Pack & Size: 4 / 5.50 LB TRAY(S)	Case Weight: 23.551 LB	UPC: 51000053807
Cube: 0.831 FT	Case Size: 21.438 IN x 13.063 IN x 5.125 IN (L x W x H)	SCC-14: 10051000053807

ALLERGENS

Contains: Gluten, Milk/Dairy, Wheat

DIETARY NEEDS

Sodium 141-480 mgs Per Serving

PREPARATION

Conventional Oven, 400 degrees F: (Frozen) Cook covered: 1hr.15mins. Uncover, Cook 15min. more. / (Tempered) Cook covered: 1hr. Uncover, Cook 15 min. more. -- Convection Oven, 350 degrees F: (Frozen) Cook covered: 1hr.5min. Uncover, Cook 10 min. more. / (Tempered) 350 degrees F, Cook covered: 35 min. Uncover, Cook 10 min. more.

HANDLING

STORAGE

Shelf Life: 638 Days

SERVING IDEAS

Serve with grilled herbed chicken breasts and red and green bell pepper salad. Garnish with lemon twist. OR Serve with sliced roast beef and sour dough roll. OR Serve with roasted poultry and mixed green salad.