Campbelled Eggs

Makes 4 servings

Ingredients

- 1 can Campbell's Cream of Celery, Cream of Chicken, or Cream of Mushroom Soup*
- 8 eggs, slightly beaten
- Dash of pepper
- 2 Tbsp butter or margarine

**or use 1 can Campbell's New England Clam Chowder or Cream of Potato Soup*

Instructions

1. In a bowl, stir soup until smooth; gradually blend in eggs and pepper.
2. In a 10-inch skillet, melt butter; pour in egg mixture.
3. Cook over low heat; do not stir.
4. As mixture begins to set around edges, gently lift cooked portions with spatula so that thin, uncooked portion can flow to the bottom.
5. Continue gently lifting cooked portions until eggs are completely set, but still moist (about 8 minutes).

CAMPBELLED EGGS

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8 eggs, slightly beaten

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2 tablespoons butter or margarine

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