

**Eleanor's Toasted
Egg Drop Casserole**

INGREDIENTS:

1-12 oz. package of
Greenfield's Toasted
Egg Barley
1-stick margarine
3 medium onions, sliced
1 8 oz. can sliced
mushrooms, undrained
1 can of chicken
consomme
Salt, pepper, and garlic
powder, to taste

Melt margarine in heavy
skillet.

Add onions and saute
until lightly browned.

Add Greenfield's Toasted
Egg Barley and stir 4-5
minutes.

Season to taste.

Add consomme.

Simmer and stir until liquid
is absorbed.

Add undrained mushrooms
and enough water to cover.

Cover and simmer for
20 minutes or until all liquid
is absorbed.

BEST IF USED BY:

Nutrition Facts

Serving Size: 1/3 cup (64g/2.25 oz)
Servings Per Container>About 5

Amount Per Serving
Calories 240
Calories from Fat 15

	% Daily Value*
Total Fat 2 g	3 %
Saturated Fat 0 g	0 %
Cholesterol 60 mg	21 %
Sodium 20 mg	1 %
Total Carbohydrate 45 g	15 %
Dietary Fiber 2 g	8 %
Sugars 2 g	
Protein 10g	

Vitamin A 0 % • Vitamin C 0 %
Calcium 0 % • Iron 15 %
Thiamin 50 % • Riboflavin 20 %
Niacin 35 %

* Percent (%) of a Daily Value is based
on a 2,000 calorie diet. Your daily values
may vary higher or lower depending on
your calorie needs:

Nutrients	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat. Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate	300 g	375 g	
Dietary fiber	25 g	30 g	

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:
FANCY DURUM FLOUR, FRESH EGGS.

Greenfield
NOODLE COMPANY
600 Custer Avenue,

MADE IN U.S.A.



Greenfield
NOODLE COMPANY...

Greenfield noodles are
manufactured today the
same way they were
in 1951, when the
company was founded.



Toasted Egg Drop Barley is a
unique product consisting of
Durum flour and fresh eggs.
Toasted Egg Drop Barley is
lightly browned in our oven
and ready for your
favorite recipe.

As you enjoy this
exceptional product
we hope you are reminded
of a time when quality was the
rule rather than the exception.

HOMEMADE
EGG DROP BARLEY • TOASTED
STYLE