

# Signature Tomato Bisque with Basil

**Campbell's**  
Foodservice



CASE CODE  
**20326**

PACK & SIZE  
**4 x 1.81 kg (4 lb) pouch**

**FIBRE** Source of Fibre

**Fe** Source of Iron

**K** Source of Potassium



A signature twist on traditional tomato soup, this delicious bisque is made with cream and butter, seasoned with onions and finished with a hint of basil for a premium flavour experience.

- Easy to prepare: Simply heat and serve
- Ready-to-Serve pouch saves time and labour
- Consistent taste and appearance every time

## NUTRITION FACTS

Per 1 cup (257 g)

Calories 260	% Daily Value*
Total Fat 19 g	25%
Saturated Fat 6 g	33%
+ Trans Fat 0.5 g	
Total Carbohydrate 20 g	
Dietary Fibre 3 g	11%
Sugars 15 g	15%
Protein 4 g	
Cholesterol 25 mg	
Sodium 740 mg	32%
Potassium 600 mg	18%
Calcium 50 mg	4%
Iron 1.25 mg	7%

\*5% or less is a little. 15% or more is a lot.

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.

## SPECIFICATIONS

Case Code	20326
Pack & Size	4 x 1.81 kg (4 lb) pouch
Case Weight	7,75 kg
Case Size	48.10 cm x 24.61 cm x 9.84 cm
Cube	0.0116 m
UPC	063211203264
SCC-14	10063211203261

## Ingredients

Water, Tomato paste, Cream, Diced tomatoes (tomatoes, tomato juice, citric acid, calcium chloride), Canola oil, Sugar, Onions, Butter, Salt, Modified corn starch, Basil, Modified milk ingredients, Wheat flour, Dried garlic, Dried parsley, Onion powder, Yeast extract, Spices (contains chili pepper), Annatto extract.

## Preparation

Do not dilute. Heat until warmed through, approximately 71°C (160°F) and hold for serving. Stir often.

## Serving Ideas

### Tomato Basil Pasta

Reduce soup, toss with cooked pasta, then garnish with shredded Parmesan and parsley.

### Tomato and Bleu Cheese Dip

Make a creamy dip by mixing soup with bleu cheese crumbles and cream cheese. Ideal for veggies, flatbreads, crackers and chicken wings.

### Tomato Basil Bisque Shooter

Offer Tomato Bisque with Basil as a soup shooter on your appetizer menu, combine it with a classic grilled cheese sandwich, or add it as an accompaniment to mini sliders.

### Tomato Basil Bisque Spread

Mix thawed Tomato Bisque with Basil with mayo or aioli then use as a spread on sandwiches for a burst of fresh flavour.

### Tomato Basil Bisque Marinade

Use thawed Tomato Bisque with Basil as a simple, subtle marinade on pork, chicken or seafood.

### Tomato Basil Pesto Italian Enchilada Sauce

Smother enchiladas with a mix of Tomato Bisque with Basil, chili powder, cumin and oregano, then top with a drizzle of pesto for an Italian twist on a Mexican favourite.

**Tomato Basil Primavera Sauce**

For a fresh vegetarian entrée, toss soup with broccoli, carrots, peas, green peppers and onions and mix with cooked pasta.

**Tomato Basil BBQ Sauce**

Kick it up a notch – mix Tomato Bisque with Basil and barbecue sauce to create a sweet and tangy topping for ribs, chicken and more.

**Tomato Basil Vinaigrette**

Reduce soup and mix with olive oil and lemon juice for a tangy tomato vinaigrette that's perfect on salads or grilled vegetables.

**Creamy Tomato Dressing**

Add unique flavour to salads and sandwiches with a mix of reduced Tomato Bisque with Basil and French dressing.

## **Storage & Handling**

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**Shelf Life :** 21 months

**Storage Temperature :** -18°C

Keep frozen at 0°F (-18°C) or below. Thaw pouches (35–40°F / 2–4°C) for up to 15 days.