

#### MADE TO SERVE

# SIGNATURE HEARTLAND BEAN MEDLEY

11394

3 x 1.81 kg (4lb) tub



A hearty soup made with seven varieties of beans, chopped tomatoes, diced celery and onions.

<b>Nutrition Facts</b>	
Serving Size	125 mL condensed
Amount Per Serving	
Calories 120	Calories from Fat
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 780mg	33%
Total Carbohydrate 23g	8%
Dietary Fiber 7g	28%
Sugars 3g	6%
Protein 7g	14%
Vitamin A 6%	Vitamin C 2%
Calcium 4%	Iron 10%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%
* Percent Daily Values are base	ed on a 2,000 calorie

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

## INGREDIENTS

Beans (Lima, Kidney, Black-Eye, Pea, Pinto, Great Northern, Black), Water, Diced Tomatoes (tomatoes, tomato juice, citric acid, calcium choride), Tomato Paste, Celery, Carrots, Red Peppers, Modified Corn Starch, Rehydrated Onions, Salt, Potato Flakes (mono and diglycerides, sodium phosphate, citric acid), Pinto Bean Flour, Sugar, Flavour, Yeast Extract, Onion Powder, Cabbage, Onions, Dehydrated Garlic, Spice, Caramel, Parsley.

### **FEATURES AND BENEFITS**

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders).

Our split pack tray results in quicker preparation time as it allows you to make half batches.

Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

#### **SERVING IDEAS**

Marry with Campbell's® Klondike Chili for Bonfire Beef and Bean Chili. •Create a signature Memphis-Style Bean Stew, add fresh corn and grated Pepper-Jack cheese and garnish with tortilla chips and fresh parsley. •Prepare a Yucatan Bean Stew by adding grilled sausage, onions and minced chipotle peppers, and garnish with citrus crema and green onions.

### **PREPARATION**

Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) water and cover. 3) Heat to boiling (min. 80C/180F), stirring occasionally. Reduce heat (70C/160F) and cover. Stir periodically.

#### **HANDLING**

Do not re-freeze. Do not use if film is torn or missing.

#### **STORAGE**

Shelf Life: 21 months

Storage Temperature: C

#### **MORE**

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PACKAGING DETAILS					
Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211113945
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211113942