



## SIGNATURE TOMATO BISQUE WITH BASIL

Case Code  
**20326**

Pack & Size  
**4 x 1.81 kg (4 lb) pouch**



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.

### Nutrition Facts

Serving Size	250 mL
Amount Per Serving	
Calories 280	Calories from Fat
	% Daily Value
<b>Total Fat</b> 20g	<b>31%</b>
<b>Saturated Fat</b> 6g	<b>30%</b>
<b>Trans Fat</b> 0.5g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 780mg	<b>33%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber 4g	<b>16%</b>
Sugars 16g	<b>32%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin A 10%	Vitamin C 20%
Calcium 4%	Iron 8%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet.

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.

### INGREDIENTS

WATER, TOMATO PASTE, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), CANOLA OIL, CREAM, SUGAR, ONIONS, BUTTER, SALT, MODIFIED CORN STARCH, BASIL, YEAST EXTRACT (BARLEY), WHEAT FLOUR, MODIFIED MILK INGREDIENTS, DRIED GARLIC, DRIED PARSLEY, ONION POWDER, ANNATTO, SPICES (CONTAINS CHILLIES).

### FEATURES AND BENEFITS

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

### 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.<!--

### PREPARATION

Heat to 71°C (160°F) and hold for serving.  
Stir often. Do not dilute.

### HANDLING

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

### STORAGE

Shelf Life: 21 months

Storage Temperature: -18C

### MORE

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### PACKAGING DETAILS

<b>Pack &amp; Size:</b>	4 x 1.81 kg (4 lb) pouch	<b>Case Weight:</b>	7.75 KG	<b>UPC:</b>	63211203264
<b>Cube:</b>	0.0116 M	<b>Case Size:</b>	48.10CM x 24.61CM x 9.84CM (L x W x H)	<b>SCC-14:</b>	10063211203261