

BROWN SUGAR ROASTED WINTER VEGETABLE AND CARROT SOUP



Total Time
0 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
18

The savoury flavour of roasted winter vegetables seasoned with cinnamon and sugar combined with the delicate creaminess of Campbell's® Golden Autumn Carrot Soup is perfect to warm your customers on those chilly days.

INSTRUCTIONS

1. Combine soup (1 tub) and water in a pot and heat to boiling*** (min. 180°F/80°C).
2. Reduce heat and simmer for 10 minutes.
3. Place the diced vegetables and seasonings into a stainless steel bowl and toss well, coating the vegetables.
4. Placed onto a baking sheet and cook at 400F for 1 hour. After ½ hour, stir the vegetables to turn them over.
5. Place into an insert. 6.Top 8 oz of soup with 1½ oz of warm vegetable mix.