



Total Time  
**MIN.**

Serving Size  
**8 OZ/250 ML PLUS TOPPINGS**

Difficulty  
**EASY**

Yields  
**16**

Using Campbell's® Condensed Reduced Sodium Tomato soup and a few simple ingredients, create this "amped up" soup to provide a twist to a familiar favourite that your residents will love.

## INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Reduced Sodium Condensed Tomato soup	48 oz can	19/25 L can
Water	48 oz	19/25 L
Italian seasoning mixture	1 1/2 tbsp	25 mL
Tomato, fresh, diced, 1/4-in. (0.5 cm)	3 cups	750 mL
Onion, sweet, chopped, caramelized	3 cups	750 mL
Chicken breast, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g
Parmesan Cheese, grated	1 cup	250 mL
Cheese, Mozzarella, part-skim, shredded	2 cup	500 mL
Croutons, seasoned	2 cup	500 mL

## INSTRUCTIONS

1. In soup pot, mix soup, water and seasoning; bring to a simmer.
2. Stir in tomatoes, onion and diced chicken. Return to a simmer. CCP: Heat to an internal temperature of 165°F (70°C) or higher for 15 seconds. CCP; hold hot at 140°F (60°C) or higher for service.
3. Just before serving, stir in Parmesan cheese.
4. Ladle 8 fl oz (250 mL) hot soup into bowl.
5. Garnish each bowl with 2 tbsp (30 mL) mozzarella cheese and 2 tbsp (30 mL) croutons.



### Tip

Note for pureed diets: puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).