



Total Time  
**30 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Classic Campbell's® Tomato soup gets a delicious, hearty enhancement with the addition of ham, beans and a pinch of rosemary and thyme.

Yields  
**18**

## INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1 tbsp	15 mL
Onion, diced	2 1/2 cups	625 mL
Campbell's® Condensed Tomato Soup	48 oz	1 1/2 L
Milk, whole	5 3/4 cups	1 2/5 L
Great Northern or White Kidney Beans, canned, drained	5 1/2 cups	1 2/5 L
Canned Diced Tomatoes	3 1/4 cups	800 mL
Ham, cooked, diced 1/4"	12 oz	360 g
Tomato Paste	6 oz	180 g
Wheat Bran	1/3 cup	85 mL
Garlic Powder	1 tsp	5 mL
Rosemary, dried	1/2 tsp	2 1/2 mL
Thyme, dried	1/2 tsp	2 1/2 mL

## INSTRUCTIONS

1. Heat oil in a stockpot. Add onion, sauté over medium heat until tender, about 1 minute.
  2. Add soup, milk, beans, wheat bran, tomatoes, ham, tomato paste and seasonings; stir until fully blended. Reduce heat to low; simmer 10 to 15 minutes or until fully heated.
- Garnish:  
Pour soup into bowls and garnish with chopped basil.



### Tip

#### Pureed Diet:

Puree soup in small batches in food processor. Reheat the soup, internal temperature must reach 74°C (165°F) for a minimum of 15 seconds.

#### HACCP Steps:

1. If soup is to be used immediately, hold at 60°C (140°F).
2. If soup is to be used the next day, it must reach 20°C (68°F) within 2 hours or 4°C (40°F) within 4 hours.
3. Soup may be held under refrigeration <4°C (40°F) for a maximum of 4 days.
4. Soup may be reheated one time only, internal temperature must reach 74°C (165°F) for a minimum of 15 seconds.