



Total Time
30 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
18

Here's a great way to take popular Campbell's® Cream of Broccoli soup and make it a meal in itself: add chopped broccoli, diced turkey, potatoes and cheddar.

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1 tbsp	15 mL
Potato, cooked, peeled, cubed	20 oz	600 g
Campbell's® Condensed Cream of Broccoli Soup	48 oz	1 1/2 L
Milk, whole	2 qt	1 9/10 L
Turkey Breast, cooked, diced 1/4"	15 oz	450 g
Carrots	1 cup	250 mL
Frozen Broccoli, chopped	2 lb	900 g
Canned Corn, drained	2 cups	500 mL
Parsley, dried	2 tbsp	30 mL
Rosemary, dried	1/2 tsp	2 1/2 mL
Thyme, dried	1/2 tsp	2 1/2 mL
Cheddar Cheese, grated	8 oz	240 g

INSTRUCTIONS

1. Heat oil in a stockpot. Add potatoes and toss to get coated with oil.
 2. Add soup, milk, turkey, carrots, broccoli, corn and seasonings; stir until fully blended.
 3. Heat to a boil over medium-high heat, stirring frequently.
 4. Reduce heat to low; simmer 10 to 15 minutes or until fully heated; stir in cheese until melted.
- Garnish:
Pour soup into bowls and garnish with cream and grated cheese.



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.