



Bowl'd
moves

Recipe Collection

SEPTEMBER 2025

Table of Contents



1.	08050	Signature Cream of Chicken	7 recipes	Slide 3
2.	08166	Signature Cream of Potato with Bacon Soup	5 recipes	Slide 10
3.	08171	Signature French Onion Soup	8 recipes	Slide 16
4.	20538	Signature Harvest Butternut Squash	6 recipes	Slide 27
5.	26820	Verve® Roasted Poblano & White Cheddar Soup w/Tomatillos	5 recipes	Slide 34
6.	23323	Verve® Tomato Roasted Red Pepper Bisque w/Gouda	7 recipes	Slide 40

Note CPP = Critical Control Point

Signature Cream of Chicken



BREAKFAST



GRAB'N GO CHICKEN & SAUSAGE BREAKFAST BITES

<https://www.campbellsfoodservice.ca/recipe/grabn-go-chicken-sausage-breakfast-bites>

APP/SIDE



CREAMY CHICKEN AND WAFFLE SLIDERS

<https://www.campbellsfoodservice.ca/recipe/creamy-chicken-and-waffle-sliders>



FUNDIDO NACHOS

<https://www.campbellsfoodservice.ca/recipe/fundido-nachos>

ENTREE



SAVOURY CHICKEN & VEGGIE SKILLET BAKE

<https://www.campbellsfoodservice.ca/recipe/classic-skillet-chicken-pot-pie/>



CREAMY DIJON CHICKEN WITH MUSHROOMS

<https://www.campbellsfoodservice.ca/recipe/creamy-dijon-chicken-with-mushrooms/?l=search>



BAKED RIGATONI TETRAZZINI WITH SMOKY BACON

<https://www.campbellsfoodservice.ca/recipe/baked-rigatoni-tetrazzini-with-smokey-bacon>

GRAB'N GO CHICKEN & SAUSAGE BREAKFAST BITES

Servings: 32
Total Time: 70 mins

	Metric	Imperial
Ground turkey sausage	340 g	12 oz.
Onion, chopped	325 g	2 cups (10 oz)
Sage, ground	0.7 g	1 tsp
Dried red pepper flakes	1.25 g	1/4 tsp
Signature Cream of Chicken Soup	1.81 kg tub	4 lb tub
Whole milk	473 mL	2 cups
Pasteurized liquid egg	1 L	4 cup (32 oz)
Whole-grain bread, cubed	20 slices	20 slices
Part skim mozzarella cheese, shredded	340 g	2 cup (8 oz)

Say hello to your new favorite grab-and-go breakfast! . These breakfast bites feature a creamy chicken custard made from Signature Cream of Chicken Soup, diced whole grain bread, turkey sausage, and mozzarella cheese. Warm, hearty, and full of flavor.

1. In a soup pot, cook sausage and onions over medium heat for 5 minutes. Stir often to break apart the sausage into tiny pieces. Stir in sage and pepper flakes. Continue to cook until mixture is browned thoroughly.
2. Whisk in Cream of Chicken Soup and milk into sausage mixture. Bring to a simmer over medium heat. Cook for 5 minutes. Remove from heat. Cool for minimum of 20 minutes, stirring often.
3. In a small bowl, beat eggs with whisk or fork. Add the cooled soup mixture. Wisk until smooth and incorporated. Reserve.
4. Mix dried bread cubes and 170 g (1 cup) shredded cheese into cooled casserole base. Toss until thoroughly mixed.
5. Scoop 63 g (1/2 cup) mixture into 32 (170 g/6 oz) muffin tins or cups. Top each casserole muffin with 10 g (1/2 tbsp) shredded cheese.
6. Bake in 191°C (375°F). oven for 40 minutes, or until firm and golden on top. Remove from heat.
CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.
7. To Serve: Plate or package 1 muffin per serving. Serve immediately.

CREAMY CHICKEN AND WAFFLE SLIDERS

Servings: 28
Total Time: 45 mins

	Metric	Imperial
Cooked breaded popcorn chicken, individual pieces	56 ea	56 ea
Frozen mini waffles , whole waffle (4 squares)	14 ea	14 ea
Vegetable oil	30 mL	2 tbsp
Onion, minced	450 g	2 cups
Red pepper, ground	1 g	1/2 tsp
Signature Cream of Chicken Soup	1.81 kg tub	4 lb tub
Water	475 mL	2 cups
Maple-flavoured syrup	80 mL	1/3 cup
Hot pepper sauce	37 mL	2 ½ tbsp.
Green onion, thinly sliced	120 g	1/2 cup
Food pick	112 ea	112 ea
Green onion, thinly sliced, 1/4-inch	240 g	1 cup
Maple-flavoured syrup	240 mL	1 cup

Try our twist on **Chicken and Waffles** made with **Signature Cream of Chicken Soup**, simmered chunks of chicken, and fresh herbs poured over waffles and topped with a touch of maple syrup.

1. Cook chicken and waffles according to package instructions.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.
2. *Prepare chicken gravy:* In a large pan, heat oil over medium-high heat. Add onions. Sauté 7-8 minutes until they start to brown.
3. Stir in Signature Cream of Chicken Soup and water. Bring to a simmer.
4. Mix in syrup and hot sauce. Return to a simmer.
5. Add green onions. Reserve.
CCP: Heat to a minimum internal temperature of 74 °C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Assemble: Break waffles into 4- mini pieces. Place each hot waffle piece on a sheet pan. Top each waffle piece with the following and serve immediately.

- #60 scoop, 15 mL (1 tbsp) chicken gravy
- 1 hot popcorn chicken piece (skewer with food pic)
- 10 g (1/2 tbsp) sliced scallions
- 7.5 mL (1/2 tbsp) maple-flavoured syrup

- CCP: Hold for hot service at 60°C (140°F) or higher until needed.

FUNDIDO NACHOS

Servings: 18
Total Time: 55 mins

	Metric	Imperial
Vegetable oil	30 mL	2 tbsp
Onion, chopped	340 g	3 cups
Garlic, minced	35 g	2 tbsp
Chipotle peppers in adobo sauce	30 mL	2 tbsp
Cumin, ground	14 g	1 tbsp
Signature Cream of Chicken Soup	1.81 kg tub	4 lb tub
Water	710 mL	3 cups
Chorizo sausage , cooked	283 g	2 cups
Queso fresco , crumbled	227 g	2 cups
Mexican blend cheese, shredded	226 g	2 cups
Cilantro, minced	16 g	1 cup
Tortilla chips	1 kg	18 cups
Extra sharp Cheddar cheese, shredded	225 g	2.25 cups
Tomatoes, diced, chopped	411 g	36 tbsp
Green onion, thinly sliced	128 g	18 tbsp

Spice up your menu with our new take on loaded nachos made with Signature Cream of Chicken Soup, melted cheese and crumbled spicy sausage, topped with tomatoes and green onions. This delicious starter is perfect for any menu!

1. In a large skillet, heat oil over medium-high heat. Add onion. Sauté for 10 minutes, or until golden and caramelized.
2. Stir in garlic, chipotle with adobo and cumin. Cook 2-3 minutes.
3. Mix in Signature Chicken Soup and water. Bring to a simmer. return to a simmer.
4. Mix in chorizo. Return to a simmer.
5. Stir in cheese and cilantro. Heat through. Reserve.
CCP: Heat to a minimum internal temperature of 74 °C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Assemble Each Serving: Portion the following into individual casserole dishes and bake at 350°F. for 5 minutes or until cheese begins to melt.

30 g (1 cup) tortilla chips

120 mL (4 oz.) ladle, 120 mL (1/2 cup) hot Fundido

#30 scoop, 35 g (2 tbsp). shredded Cheddar

For garnish: top with the following and serve immediately:

#30 scoop, 30g (2 tbsp) diced tomatoes

#60 scoop, 10 g (1 tbsp) green onion

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

SAVOURY CHICKEN & VEGGIE SKILLET BAKE

Servings: 12
Total Time: 60 mins

	Metric	Imperial
Canola oil	60 mL	1/4 cup
Onions, chopped	325 g	2 cups
Celery, chopped	200 g	2 cups
Carrots, chopped	300 g	2 cups
Salt and pepper, each	6 g / 2.4 g	1 tsp
Signature Cream of Chicken	1.81 kg tub	4 lb tub
Milk	500 mL	2 cups
Corn	330 g	2 cups
Peas	450 g	2 cups
Fresh chives , finely chopped	10 g	¼ cup
Pepperidge Farm® Puff Pastry	4 sheets	4 sheets
Flour for dusting		
Eggs, beaten	120 mL	½ cup
Water	15 mL	1 tbsp
Fresh parsley, finely chopped	8 g	2 tbsp

A hearty combination of tender chicken, savoury vegetables, and creamy Signature Cream of Chicken Soup, all baked together in a skillet under a crisp, golden layer of Pepperidge Farms puff pastry. Fresh chives and parsley add a burst of flavor to this savoury delight.

1. Heat oil in large skillet set over medium heat; cook onions, celery, carrots, salt and pepper for about 10 minutes or until tender. Let cool completely.
2. Stir together soup, milk, onion mixture, corn, peas and chives.
3. Preheat oven to 200°C (400°F). Place puff pastry sheets on lightly floured surface. Cut out three 15 cm (6-inch) rounds of pastry from each sheet to make a total of 12. Divide filling among twelve 12.5 cm (5-inch) cast iron skillets, adding heaping 250 mL (1 cup) filling for each serving.
4. Top each serving with round of puff pastry. Beat together egg with 15 mL (1 tbsp) water; brush tops of pies with egg wash. Cut three slits in top of each pastry for steam vents.
5. Bake for 15 to 20 minutes until pastry is golden brown and filling is bubbling. Keep warm for service.

Sprinkle each pot pie with 3 mL (1/2 tsp) parsley before serving.

CREAMY DIJON CHICKEN WITH MUSHROOMS

Servings: 24
Total Time: 30 mins

	Metric	Imperial
Garlic powder	10 g	1 tbsp
Thyme leaves, dried, crushed	4.3 g	1 tbsp
Black pepper, ground	2.5 g	1 tsp
Chicken, cooked, diced 1/2 -in. (1 cm)	2 kg	4 1/2 lbs
Olive oil	80 mL	1/3 cup
Mushrooms, fresh, sliced	1.36 kg	3 lbs
Onions, diced	900 g	2 lbs
Water	710 mL	3 cups
Signature Cream of Chicken Soup	1.81 kg tub	4 lb tub
Dijon mustard	80 g	1/3 cup

Indulgent and comforting flavors of tender chicken and earthy mushrooms, simmered in a rich, creamy sauce with a hint of thyme and savoury onions. This skillet dish is a perfect blend of simplicity and deliciousness, making every bite irresistible.

1. Stir the garlic powder, thyme, and black pepper in a small bowl. Season the chicken with the garlic powder mixture.
2. Heat oil in a skillet over medium-high heat. Add mushrooms and onions to the skillet. Cook 5 minutes or until tender-crisp, stirring often.
3. Pour water in the skillet. Stir in the soup and mustard and heat to a boil. Reduce heat to medium-low.
4. Add the chicken to the skillet. Cook until the mixture is hot and bubbling.

CCP: Heat to an internal temperature of 74°C (165°F) or higher for 15 seconds.

CCP: Hold hot at 60°C (140°F) or higher for service.

BAKED RIGATONI TETRAZZINI WITH SMOKY BACON

Servings: 8
Total Time: 60 mins

	Metric	Imperial
Rigatoni Pasta, uncooked <i>alternate options: penne, ziti, fettuccini</i>	454 g	1 lb
Olive Oil	53 mL	3 tbsp
Bacon,, chopped	6 slices	6 slices
Onion, diced	200 g	2 cups
Garlic, minced (optional)	2 cloves	2 cloves
Fresh thyme leaves	4 g	2 tsp
Mushrooms, sliced	160 g	2 cups
Cherry Tomatoes, halved	298 g	2 cups
Signature Cream of Chicken	1.81 kg tub	4 lbs tub
Sour Cream	120 g	1/2 cup
Peas, frozen	300 g	2 cup
Parmesan Cheese, grated	100g	1 cup
Mozzarella cheese, shredded	224 g	2 cups

Tender rigatoni pasta with crispy bacon, sautéed garlic, onion, mushrooms, and cherry tomatoes. Tossed in a creamy blend of Signature Cream of Chicken soup and sour cream, it's finished with thyme, peas, and Parmesan, then baked until golden and bubbling—a comforting, flavor-packed dish.

Preheat oven to 180 °C (350°F) ou à 190°C (37°F).

1. Cook Rigatoni Pasta al dente in large pot of salted water. Drain and rinse with cold water if holding
2. Heat oil and sauté bacon until just crisp. Add onions and sauté until translucent. Add Garlic and thyme. Sauté for 4 minutes or until fragrant
3. Add mushrooms and sauté until tender.
4. Add cherry tomatoes and sauté for one to two minutes.
5. Stir in Cream of Chicken soup, sour cream, peas and parmesan cheese. Toss pasta with sauce to coat.
6. Portion pasta mixture into individual casserole baking dishes and top with mozzarella cheese. Bake in 350°F-375°F until mixture is heated through and cheese is melted. Casseroles can be placed under salamander or broiler to brown for a few minutes if needed.

Signature Cream of Potato with Bacon Soup

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APP/SIDE



SMOKY SAUSAGE & WHITE BEAN SOUP

<https://www.campbellsfoodservice.ca/recipe/smoky-sausage-and-white-bean-soup/>



CREAMY LEEK & CHEDDAR POTATO SOUP

<https://www.campbellsfoodservice.ca/recipe/creamy-leek-and-cheddar-potato-soup>



LOADED BAKED POTATO DIP

<https://www.campbellsfoodservice.ca/recipe/loaded-baked-potato-dip>

ENTREE



POTATO CHIP CRUSTED BACON POTATO BAKED SOUP

<https://www.campbellsfoodservice.ca/recipe/potato-chip-and-bacon-crust-potato-soup/>



FRANKS REDHOT® LOADED BAKED POTATO SOUP

<https://www.campbellsfoodservice.ca/recipe/franks-redhot-loaded-baked-potato/>

SMOKY SAUSAGE & WHITE BEAN SOUP

Servings: 12
Total Time: 60 min

	Metric	Imperial
Signature Cream of Potato with Bacon Soup	1.81 kg tub	4 lb tub
Water	1 L	8 cups
Sweet Italian sausage, casing removed	500 g	1 lb
Smoked paprika	6 g	2 tsp
Olive oil	20 mL	2 tbsp
White beans, drained and rinsed (can)	540 g ea	19 oz ea
<i>Garnish:</i>		
Fresh parsley, finely chopped	30 g	1/2 cup
Chili pepper flakes	2 g	1 tsp

A savoury soup combining creamy potato and bacon as a base with sweet Italian sausage, smoky paprika, and white beans. Finished with fresh parsley and a sprinkle of chili peppers for added heat. Perfectly smoky, creamy, and packed with flavour, it's the ultimate bowl of comfort.

1. Prepare soup with water as directed.
2. Sauté sausage and smoked paprika in oil for 5 to 8 minutes or until golden brown.
3. Stir sausage mixture and beans into soup; bring to simmer. Cook for 8 to 10 minutes or until fragrant and heated through.

Serving Suggestion:
For each portion, ladle 325 mL (1 1/3 cups) into bowl; garnish with 10 mL (2 tsp) parsley and tiny pinch of chili flakes.

CREAMY LEEK & CHEDDAR POTATO SOUP

Servings: 12
Total Time: 45 min

	Metric	Imperial
Signature Cream of Potato with Bacon	1.81 kg tub	4 lb tub
Water	2 L	8 cups
Leek, chopped	750 g	3 cups
Garlic, minced	30 g	2 tbsp
Fresh thyme, finely chopped	45 g	3 tbsp
Butter	115 g	¼ cup
Aged Cheddar cheese, shredded, divided	530 g	3 cups
<i>Garnish:</i>		
Bacon bits	175 g	¾ cup
Fresh chives, finely chopped	40 g	¼ cup

A velvety Creamy Leek & Cheddar Potato Soup, infused with garlic and thyme, and finished with crispy bacon bits and a sprinkle of fresh chives for a savoury, hearty delight.

1. Prepare soup with water as directed.
2. Sauté leeks, garlic and thyme in butter for 3 to 5 minutes until softened.
3. Stir leek mixture into soup; simmer for 3 to 5 minutes or until tender. Stir in 500 mL (2 cups) Cheddar cheese; simmer over low heat for about 1 minute or until cheese is melted.

Serving Suggestion:
For each portion, ladle 325 mL (1 1/3 cups) into bowl; garnish with 7 g (1 tbsp) bacon bits and 1 g (1 tsp) chives.

LOADED BAKED POTATO DIP

Servings: 12
Total Time: 40 mins

	Metric	Imperial
Bacon, cooked and crumbled	18 slices	18 slices
Green onion, sliced (12 stalks)	150 g	1 1/2 cups
Cheddar cheese, shredded	600 g	6 cups
Signature Cream of Potato with Bacon	905 g (1/2 tub)	2 lb (1/2 tub)
Cream cheese, softened	680 g	24 oz
Sour cream	750 g	3 cups

Ultimate Party Dip, Featuring Signature Cream of Potato with Bacon Soup, the dip is enriched with cream cheese, cheddar cheese, and sour cream, while fresh green onions add the finishing touch. Its smooth texture and hearty flavors make an ideal appetizer.

1. Preheat oven to 204°C (400°F). While the oven is heating, reserve 2 tablespoons each bacon and onions and 1/2 cup Cheddar cheese.
2. Mix the soup, cream cheese and sour cream in a large bowl. Stir well with a wooden spoon to combine. Add remaining Cheddar cheese, bacon and green onions. Stir to incorporate.
3. Portion into individual casserole dishes.
4. Bake for 25 minutes or until the mixture is hot. Top with the reserved Cheddar cheese and bake for another 5 minutes or until the cheese is melted.
5. Garnish with the reserved bacon and onions.

Serve with your favorite dippers – nachos, veggies

POTATO CHIP AND BACON CRUSTED POTATO BAKED SOUP

Servings: 12
Total Time: 40 min

	Metric	Imperial
Smoked bacon, medium dice	900 g	4 cups
White Cheddar cheese, shredded	454 g	4 cups
Signature Cream of Potato with Bacon Soup	1.81 kg tub	4 lb tub
Kettle® Potato Chips, large crushed	210 g	3 cups
Chives or scallions, sliced	40 g / 150 g	1 cup
Sour cream	250 mL	1 cup

A baked twist on classic comfort, featuring Signature Cream of Potato with Bacon Soup, topped with smoked bacon, White Cheddar, crispy Kettle® chips, chives, and sour cream for a rich and flavorful soup your guests will love.

Preheat the oven to 180°C or 350°F.

1. Stir in 450 g (2 cups) of bacon and 400 g (2 cups) of white Cheddar into the Signature Cream of Potato with Bacon soup.
2. Ladle 355 mL (12 oz) of soup into an oven-proof soup vessel.
3. Top soup with a 32 g (1/3 cup) of crushed potato chips, 28 g (1/4 cup) of cheese & 14 g (2 Tbsp) of diced bacon.
4. Bake in 177°C (350°F) oven for 2-3 minutes, until golden brown.

To Serve: Top with a dollop of sour cream and scallions or chives

*Can be substituted with Signature Loaded Baked Potato Soup

FRANKS REDHOT® LOADED BAKED POTATO SOUP

Servings: 12
Total Time: 35 min

	Metric	Imperial
Signature Cream of Potato with Bacon Cook & Hold	1.81 kg tub	4 lb tub
Frank's RedHot® Original Hot Sauce	152 mL	2/3 cup

- Garnish:*
- French's Crispy Fried Onions
 - Dill or Chives (Fresh) Chopped
 - Bacon Bits

Creamy, smoky, and packed with attitude. We've taken our rich Signature Cream of Potato with Bacon soup and turned up the heat with a splash of Frank's RedHot®. Finished with crispy fried onions, crunchy bacon bits, and chives—it's comfort food with a spicy twist.

1. Place 1 tray (2 blocks) of soup in pot.
2. Add one full tray of water 1.9 L (8 cups) along with hot sauce and cover.
3. Heat to boiling min. 82°C (180°F), stirring occasionally.
4. Reduce heat 71°C/ (160°F) and cover. Stir periodically.

To Serve: Garnish with suggested toppings

*Alternate Soup: Campbell's® Signature Loaded Baked Potato (20327)
81 mL (1/3 cup) – follow cooking instructions for pouched soup.

Signature French Onion Soup



APP/SIDE



BUBBLING FRENCH ONION DIP

<https://www.campbellsfoodservice.ca/recipe/bubbling-french-onion-dip/>



FRENCH ONION SOUP

<https://www.campbellsfoodservice.ca/recipe/french-onion-soup/>

ENTREE



GUINNESS BRAISED SHORT RIBS

<https://www.campbellsfoodservice.ca/recipe/bubbling-french-onion-dip/>
Pg 49-50



BISTRO OSSO BUCO WITH HERBED POLENTA

<https://www.campbellsfoodservice.ca/recipe/bistro-osso-buco-with-herbed-polenta/>
Pg 51-52



RAMEN À L'OIGNON

<https://dev.badmath.com:8443/think33/campbells/fs/recipes/ramen-a-loignon/>



PHO-LICIOUS BEEF NOODLE BOWL

[\(https://www.campbellsfoodservice.ca/recipe/beef-pho-noodle-bowl/\)](https://www.campbellsfoodservice.ca/recipe/beef-pho-noodle-bowl/)



LOW AND SLOW PULLED PORK SANDWICH

<https://www.campbellsfoodservice.ca/recipe/slow-cooked-pulled-pork-sandwich>



SWEDISH MEATBALLS IN CREAMY FRENCH ONION SAUCE

<https://www.campbellsfoodservice.ca/recipe/swedish-meatballs>

BUBBLING FRENCH ONION DIP

Servings: 6
Total Time: 60 mins

	Metric	Imperial
Signature French Onion	905 g (1/2 tub)	2 lbs (1/2 tub)
Brick-style plain cream cheese	3 x 250 g	3 x 8 oz
Sour cream	375 g	1 1/2 cups
Mayonnaise	172 g	3/4 cups
Dijon mustard	120 g	1/2 cup
Pepper	4.6 g	2 tsp
Parmesan cheese, grated	70 g	3/4 cup
Fresh chives, finely chopped	30 g	3/4 cup
Gruyère cheese, grated	330 g	3 cups
Baguettes, each sliced 1/4-inch/1 cm thick slices	32 slices	32 slices
Olive oil	175 mL	3/4 cup
Fresh parsley, finely chopped	24 g	6 tbsp

A decadent, warm, and creamy dip that oozes with flavor! Signature French Onion soup blends with rich cream cheese, sour cream, and Gruyère, while a touch of Dijon mustard and Parmesan bring it all together. Perfect for impressing your guests with a bubbling, savory treat.

1. In large mixer, beat together French Onion Soup, cream cheese, sour cream, mayonnaise, mustard and pepper until smooth. Stir Parmesan cheese and chives.
2. Divide 250 mL (1 cup) dip among 8 baking dishes/ramekins. Sprinkle each with 45 mL (3 tbsp) Gruyère cheese. Cover and refrigerate for up to 2 days.
3. Brush baguette slices with olive oil.

Preheat oven to 220°C (425°F). Per 2 servings, bake dip in 1 baking dish for 10 to 12 minutes or until golden brown and bubbly. Meanwhile, toast 8 baguette slices on baking sheet for about 5 minutes or until golden brown.

Serve dip with toasted baguette slices. Garnish with 5 mL (1 tsp) parsley.

FRENCH ONION SOUP

Servings: 8 (250 mL/8 oz)
Total Time: 60 mins

	Metric	Imperial
French bread, sliced into rounds	16 slices	16 slices
Olive oil	15 mL	1 tbsp
Signature French Onion	905 g (1/2 tub)	2 lbs (1/2 tub)
Water	1 L	32 oz
Balsamic Vinegar	15 mL	1 tbsp
Gruyere cheese, shredded	180 g	1 1/2 cups
Pepper, ground, to taste		

This classic French Onion soup is rich, and savory made with caramelized onions, in a flavorful broth, served with a toasted baguette and topped with melted Gruyère cheese.

1. Preheat oven to 180° C (350° F)
2. Place bread slices on a baking sheet, brush olive oil across both sides of each slice, and bake for 7-10 minutes, or until golden brown
3. Slice the tops and bottoms off onions. Cut them in half, then slice into thin strips.
4. Add olive oil to stockpot and heat to medium-high.
5. Add onions, sugar, and let everything cook for about 30 minutes, stirring occasionally until they begin to caramelize to a deep golden brown colour.
6. Add Campbell's Beef Consommé and water to stockpot. Bring to a boil, then reduce to a simmer and cook for 10 minutes longer.
7. Season to taste with pepper.
8. Turn oven to broil.
9. Ladle 250 mL (8 oz) soup into heat-resistant bowls and place the bowls on a baking sheet.
10. Place 1-2 slices of bread on top of the soup (depending on size of rounds). Top with shredded Gruyere cheese approx 75 mL (1/4 cup) per serving
11. Place under the broiler for 1-3 minutes until the cheese is melted.
12. Serve immediately.

GUINNESS BRAISED SHORT RIBS

Servings: 12
Total Time: 3.5 hours

	Metric	Imperial
Meaty beef short ribs	3 kg	6 lb
Salt and pepper, each	6 g / 2/3 g	2 tsp
Canola oil	30 mL	2 tbsp
Unsalted butter	28 g	2 tbsp
Onions, diced	297g	3 cups
Celery, chopped	4 stalks	4 stalks
Garlic, halved	12 cloves	12 cloves
Rosemary, finely chopped	7 g	2 tbsp
All-purpose flour	40 g	1/3 cup
Guinness	500 mL	2 cups
Signature French Onion	905g (1/2 tub)	2 lb (1/2 tub)
Grainy mustard	30 g	2 tbsp
Brown sugar	25 g	2 tbsp

Meaty and satisfying, these slow-cooked short ribs are served falling off the bone in a rich beer and French onion sauce.

1. Short Ribs: Preheat oven to 170°C (325°F). Meanwhile, season short ribs with salt and pepper. Heat oil and butter in large rondeau set over medium heat; cook short ribs for about 10 minutes until browned all over. Transfer to full hotel pan (10 cm/ 4 inches deep).
2. Add onions, celery, garlic and rosemary to rondeau; cook over medium heat for about 5 minutes or until starting to soften. Sprinkle flour over top; cook for 5 minutes. Stir in beer; bring to boil. Reduce heat to medium; simmer for 10 minutes. Stir in French Onion soup; bring to boil. Pour over short ribs. Cover with foil. Roast in oven for 2 1/2 to 3 hours or until meat is very tender. Stir in mustard and brown sugar. (Makes 4.5 lb/12 cups sauce)

Serve with Horseradish and Chives Mashed Potatoes

- Tips:
- Short ribs can be made in advance and refrigerated for up to 2 days before service.

GUINNESS BRAISED

SHORT RIBS cont'd

Horseradish and Chives

Mashed Potatoes

	Metric	Imperial
Yellow potatoes, peeled and cut into chunks	2 kg	4 lb
Unsalted butter, room temperature, cut into cubes	58 g	1/4 cup
Milk, heated	300 mL	1 1/4 cups
Salt and pepper, each	3 g/1,2 g	1/2 tsp
Nutmeg, ground	1.4 g	1/4 tsp
Prepared horseradish	60 g	1/4 cup
Fresh chives, chopped	11 g	1/4 cup
35% whipping cream, warmed	175 mL	3/4 cup

1. In stock pot of boiling salted water, cook potatoes for about 20 minutes or until fork tender. Drain. Pass through ricer back into pot set over low heat. Stir in butter and pour in milk. Mash until smooth. Stir in salt, pepper and nutmeg. Stir in horseradish and chives.

Tips:
Alternatively, keep mashed potatoes and ribs in a steam tray or warming oven for service.

OSSO BUCO WITH HERBED POLENTA

Servings: 12
Total Time: 280 mins

	Metric	Imperial
Veal shanks	12 (1.8 kg)	12 (4 lb)
Salt and pepper, each	6 g /2.4 g	1 tsp
Olive oil	60 mL	1/4 cup
Unsalted butter	58 g	1/4 cup
Onions, diced	298 g	3 cups (10 1/2 oz)
Carrots, diced	454 g	3 1/2 cups (1 lb)
Celery stalks, chopped	340 g	3 cups (12 oz)
All-purpose flour	30 g	1/4 cup
Tomato paste	56.7 g	1/4 cup
Dry red wine	500 mL	2 cups
Signature French Onion	905 g (1/2 tub)	2 lb (1/2 tub)
Water	1 L	4 cups
Bay leaves	4	4

A tender, slow-braised veal shank dish, enriched with Campbell's Signature French Onion Soup for deep, savory flavor. Paired with a creamy herbed polenta, this classic Italian meal combines the richness of veal, aromatic vegetables like onions, carrots, and celery, and a touch of dry red wine for a perfect, comforting bite.

Osso Buco:

1. Preheat oven to 180°C (350°F). Meanwhile, season veal shanks with salt and pepper. Heat oil in large rondeau set over medium heat; cook shanks for about 10 minutes or until browned all over. Transfer to full hotel pan (10 cm/4 inches deep).
2. Melt butter in rondeau; cook onions, carrots and celery for about 5 minutes or until starting to soften. Sprinkle flour over top; cook, stirring, for 5 minutes. Stir in tomato paste; cook for 2 minutes. Stir in wine; bring to boil. Cook for 5 minutes. Stir in French Onion soup and water; bring to boil. Pour over veal shanks. Add bay leaves; cover with foil. Roast in oven for 2 1/2 to 3 hours or until meat is very tender. Remove bay leaves.

Tip: Osso Buco can be made in advance and refrigerated for up to 2 days before service.

OSSO BUCO WITH HERBED POLENTA

cont'd HERBED POLENTA

	Metric	Imperial
Water	4 L	16 cups
Salt	19 g	1 tbsp
Medium or finely ground cornmeal	1 L	4 cups
Fresh Chives, chopped	177 g	3/4 cup
Dried oregano	3.6 g	2 tsp
Lemon zest	18 g	3 tbsp
Minced garlic	45 g	3 tbsp
Milk	750 mL	3 cups
Unsalted butter	175 g	3/4 cup

Polenta:

1. In large pot, bring water and salt to boil. Add cornmeal, a little at a time, whisking constantly (whisking will help eliminate lumps). Reduce heat to medium-low; cook polenta, stirring frequently, for 25 to 35 minutes or until thickened, adding a bit of water if too thick. Stir in chives and oregano.

To Serve:

1. Osso Buco: Reheat veal shank with 250 mL (1 cup /6.7 oz) sauce in saucepan set over medium heat for about 10 minutes or until simmering and heated through. Stir in 5 mL (1/4 tsp) lemon zest and 5 mL (1/4 tsp) minced garlic.
2. Herbed Polenta: Heat 60 mL (1/4 cup) milk and 15 mL (1 tbsp) butter in saucepan set over medium heat until steaming. Stir in 250 mL (1 cup/4 oz) polenta and cook for about 2 minutes or until heated through, adding a bit of water if too thick. Stir in 15 mL (1 tbsp/0.1 oz) Parmesan cheese.

Serve veal shank over polenta; garnish with 15 mL (1 tbsp) parsley. Alternatively, prepare

Tip: Herbed Polenta with instant polenta, making one serving to order

RAMEN À L'OIGNON

Servings: 16
Total Time: 60 mins

	Metric	Imperial
Vegetable oil	57 g	1/4 cup
Mushrooms, sliced	840 g	12 cups (32 oz)
Spring onionsgreen and white separated, sliced thin	370 g	3 bunch (13 oz)
Garlic, minced	35 g	1/4 cup (1 oz)
Ginger root, peeled, minced	50 g	1/3 cup (2 oz)
Black pepper, ground	8 g	1 1/2 tsp.
Soy sauce	15 g	1 tbsp.
Signature French Onion	1.81 kg tub	4 lb tub
Water, 1 full tray	1.9 L	8 cups
Star anise, pod	3 ea	3 ea
Ramen noodles, cooked	907 g	32 oz

Classic French onion soup gets an East Asian twist in this fragrant noodle bowl with ginger, mushrooms, and a hint of star anise for a deep, comforting warmth

1. Cook noodles according to package directions. Drain and reserve.
2. Heat oil in a large rondeau over medium high heat. Add in mushrooms and white parts of sliced scallions. Cook 15 minutes stirring often.
3. Lower heat to medium low and add in garlic, ginger and black pepper. Cook 5 minutes stirring often.
4. Add in Low Sodium Soy Sauce and stir well. Add in French Onion soup and water. Tie Star Anise pods in cheese cloth and add to the soup. Simmer on low, covered for 45 minutes.

CCP: Heat to a minimum internal temperature of 74 °C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

5. To serve, remove star anise pods. Place 2 oz. cooked noodles in a bowl then ladle 8 oz. of soup on top.

Garnish suggestions:

- green parts of sliced scallions
- thinly sliced beef
- roasted pork belly (chashu-style)
- soft-boiled ramen eggs (ajitsuke tamago)
- Japanese fish cakes (narutomaki or kamaboko)

PHO-LICIOUS BEEF NOODLE BOWL

Servings: 12
Total Time: 90 mins

	Metric	Imperial
Rice Vermicelli Noodles, dry	250 g	8 oz
Signature French Onion	1.81 kg tub	4 lb tub
Water, 1 full tray	1.9 L	8 cups
Ginger, fresh	90 g	3 oz
Star Anise, Pods	5 ea	5 ea
Coriander Seeds	3 g	1 tsp
White peppercorns	2.4 g	1 tsp
Cinnamon Stick	1 ea	1 ea
Fish Sauce (optional)		
Filet of Beef,, very thinly sliced	250 g	8 oz
Options: flank, brisket, eye round, chuck		

Toppings:

Bean Sprouts	250 g	8 oz
Cilantro, finely chopped	80 g	1/2 cup
Basil, fresh	25 g	1/2 cup
Mint Leaves	25 g	1/2 cup
Hot Chili Sauce		
Lime Wedges	12 ea	12 ea
Red Chili, freshly chopped	4 ea	4 ea

Noodle bowls or Pho are a staple in Vietnamese cuisine and there are many varieties. This tasty version combines lean beef with aromatic broth, rice vermicelli noodles and traditional garnishes.

1. Soak noodles in very hot tap water according to package directions until softened. Rinse under cold water and set aside.
2. In a large pot, combine French Onion Soup and water. Add ginger, star anise, coriander seeds, peppercorns and cinnamon stick.
Bring to a boil and then simmer for 30 minutes to 1 hour.
3. Strain solids from the broth through a fine mesh sieve or cheesecloth. Taste and adjust seasoning with fish sauce if required. Keep stock hot until ready to serve.

Prepare all the soup garnishes: Thinly slice the beef (as for carpaccio). Wash and drain all other garnishes. Arrange everything neatly on a side plate to serve alongside the noodle bowl

Assemble the bowl: Place a portion of noodles at the bottom of each serving bowl. Top with raw beef slices

Add broth: Pour the hot, simmering stock directly over the beef and noodles. The heat from the broth will cook the beef.

LOW AND SLOW SMOKY PULLED PORK SANDWICH

Servings: 16-18
Total Time: 3.5 to 4 hours

	Metric	Imperial
Oregano, dried	3.6 g	2 tsp
Basil, dried	1.4 g	2 tsp
Smoked paprika	5 g	2 tsp
Vegetable oil, divided	95 mL	1/3 cup
Pork butt, bone-in	5.5 kg	12 lbs
Signature French Onion	905 g (1/2 tub)	2 lb (1/2 tub)
Water	994 mL	3 1/2 cups
Ketchup	568 mL	2 cups
Cider vinegar	142 mL	1/2 cup
Brown sugar, packed	73 g	1/3 cup
Worcestershire sauce	284 mL	1 tsp
Dried chili flakes (optional)	3 g	2 tsp

Serve on bread buns of choice

Boneless pork shoulder slow-cooked in French onion soup, cider vinegar, ketchup, and brown sugar for a deep, savory-sweet flavor in every bite.

1. In a small bowl, combine oregano, basil, paprika and 44 mL (3 tbsp) vegetable oil to make a paste.
2. Pat pork butt dry and trim away excess fat. Cut into 3 or 4 large chunks for easier searing. Rub all surfaces with paste.
3. In a large heavy bottom pot with a lid (like a Dutch oven at least 9.5 L / 10qt) heat remaining oil over medium and sear all sides of the pork. Set aside
4. In a large bowl, whisk together soup, water, ketchup, vinegar, sugar, Worcestershire sauce and chili flakes, if using.
5. Arrange pork in the bottom of the pot and pour over soup mixture. Pot should be large enough that liquid comes halfway up the sides of the pork.
6. Cover with lid and cook on medium low for 3.5 to 4 hours or until pork easily shreds with a fork. Remove from heat.
7. Allow to cool and refrigerate four hours or overnight.
8. When ready to serve, skim firmed fat from the surface and heat until pork is tender enough to shred. Remove pork and shred with two forks, discarding any fat and bone. Bring sauce to a boil and reduce over medium heat by 1/3. Return pork to warmed sauce.

Serve on buns like brioche buns, potato rolls, and Hawaiian rolls, hamburger buns

Recipe can be doubled.

SWEDISH MEATBALLS IN VELVETY FRENCH ONION SAUCE

Servings: 15 to 20
Total Time: 60 mins

	Metric	Imperial
<i>Meatballs:</i>		
Panko breadcrumbs	100 g	2 cups
Milk	284 mL	1 cup
Lean ground beef	1.81 kg	4 lbs
Ground pork	907 g	2 lbs
Parmesan cheese, grated	25 g	1/4 cup
Parsley, chopped	6 g	1/4 cup
Brown sugar, packed	26 g	2 tbsp
Garlic, minced	12 g	4 tsp
Dried oregano	7 g	4 tsp
Ground allspice	1.5 – 2.25 g	1/2 – 3/4 tsp
Nutmeg, ground	1.5 – 2.25 g	1/2 – 3/4 tsp
Salt	6 g	1 tsp
Egg, lightly beaten	4	4
<i>Creamy French Onion Sauce:</i>		
Signature French Onion	1.81 kg tub	4 lb tub
Water	1.2 kg	4 cups
Dijon mustard	30 g	2 tbsp
35% cream	500 ML	2 cups
14% sour cream	980 g	4 cups
Fresh tarragon, chopped	9 – 11 g	5 – 6 tbsp

Savoury Swedish meatballs in a rich and creamy French onion sauce with Dijon, sour cream, and fresh tarragon. Cozy, comforting, and full of flavor.

1. In a small bowl, combine milk and panko and set aside.
2. In a large bowl, combine remaining meatball ingredients; add soaked panko and mix just to combine. Do not overmix!
3. Preheat oven to 120°C (350 ° F).
4. Roll meat mixture into 1” meatballs and place on well-oiled tray.
5. Bake for 8-10 minutes; turn meatballs and bake for another 8-10 minutes or until fully cooked and starting to brown.
6. In a large pot, whisk together, onion soup, water and Dijon. Bring to a simmer over medium heat. Temper cream with a cup of warm soup and whisk back into the pot. Temper sour cream by whisking 2-3 cups of soup, one at a time into sour cream. Add sour cream mixture back to pot and whisk to combine. Bring to a simmer and add meatballs. Add in tarragon; stir and serve over cooked broad egg noodles or rice!

*For convenience use 2.72 kg (6 lbs) already made meatballs, warmed and added to simmering sauce.

Signature Harvest Butternut Squash

Bowl'd
moves

ENTREE



BUTTERNUT SQUASH STUFFING BAKED SOUP

<https://www.campbellsfoodservice.ca/recipe/butternut-squash-stuffing-baked-soup/>



BUTTERNUT SQUASH RED CURRY WITH SHRIMP

<https://www.campbellsfoodservice.ca/recipe/butternut-squash-red-curry/>



BUTTERNUT SQUASH POT PIE

<https://dev.badmath.com:8443/think33/campbells/fs/recipes/butternut-squash-pot-pie/>

APP/SIDE



CURRIED BUTTERNUT SQUASH SOUP

<https://www.campbellsfoodservice.ca/recipe/curried-butternut-squash/>



FALL HARVEST SALAD WITH ROASTED BUTTERNUT SQUASH DRESSING

<https://www.campbellsfoodservice.ca/recipe/fall-harvest-salad-with-roasted-butternut-squash-dressing>



THAI COCONUT CURRY LENTIL BOWL

<https://www.campbellsfoodservice.ca/recipe/coconut-curry-lentil-bowl/>

BUTTERNUT SQUASH STUFFING BAKED SOUP

Servings: 9
Total Time: 60 min

	Metric	Imperial
Butternut squash, roasted medium diced	750 mL	3 cups
Salt	15 mL	1 tbsp
Black Pepper	5 mL	1 tsp
Olive Oil	45 mL	3 tbsp
Stuffing Mix (Vegetarian), prepared	1.5 L	6 cups
Signature Harvest Butternut Squash Soup, heat and hold	1.81 kg pouch	4 lb pouch
Frozen Vegetable Mixed	1 L	6 cups

Cozy and comforting, the rich creaminess of Signature Butternut Squash Soup with a hearty mix of peas, carrots, and corn. Finished with a topping of tender butternut squash and golden stuffing mix, for a hearty meal

Preheat oven: 180°C (350°F)

1. Season diced butternut squash with salt & pepper, reserve.
2. Heat oil in sauce pot over medium heat, cook diced butternut for 5-6 minutes, until tender.
3. Cook stuffing mix per directions, reserve.
4. Combine stuffing and butternut squash in mixing bowl, keep warm
5. Add mixed vegetables to Harvest Butternut Squash soup and heat and hold.
6. Ladle 355 mL (12 oz) of Harvest Butternut Squash soup in an oven-proof soup vessel.
7. Place Stuffing round on top of soup and bake in 180°C (350°F) oven for 8-10 minutes.

BUTTERNUT SQUASH RED CURRY WITH SHRIMP

Servings: 12
Total Time: 50 mins

	Metric	Imperial
Signature Harvest Butternut Squash Soup	1.81 kg pouch	4 lb pouch
Coconut milk	1 L	4 cups
Red Thai curry paste	120 g	1/2 cup
Red pepper, chopped	600 g	4 cups
Large shrimp, peeled, deveined, tail on	1.36 kg	3 lb
Baby spinach leaves, lightly packed	200 g	12 cups
Basmati rice, cooked	1.3 kg	8 cups
Cilantro, fresh, chopped	16 g	3/4 cup
Green onions, chopped	150 g	3/4 cup
Peanuts, chopped	90 g	3/4 cup
Lime wedges	12	12

Butternut Squash Red Curry is a rich, comforting dish made with creamy coconut milk, Thai red curry paste, and Signature Condensed Butternut Soup. Shrimp and spinach add texture, while cilantro, scallions, peanuts, and lime provide a fresh, crunchy finish. A perfect blend of sweet, savory, and spicy.

1. Whisk together soup, coconut milk and curry paste; bring to simmer. Cook for 20 to 25 minutes, adding red pepper during the last 10 minutes. Let cool completely. Refrigerate for up to 5 days. Makes 5 L (20 cups).
2. Heat 410 mL (1 2/3 cups) soup until steaming. Stir in 113 g (1/4 lb) shrimp and 30 g (1 cup) spinach.
3. Cook for about 3 minutes or until shrimp are opaque.
4. Serve over 130 g (2/3 cup) basmati rice in serving bowl.

Garnish with 3 g (1 tbsp) chopped cilantro, 10 g (1 tbsp) green onions, 8 g (1 tbsp) crushed peanuts and lime wedge.

BUTTERNUT SQUASH POT PIE

Servings: 10
Total Time: 35 mins

	Metric	Imperial
Olive oil	45 mL	3 tbsp
Onion, diced	160 g	1 cup
Carrot, diced	130 g	1 cup
Celery, diced	100 g	1 cup
Potato, peeled, diced	475 g	2 cups
Parsnip peeled, diced	265 g	2 cups
Butternut squash , peeled, seeded, diced	400 g	2 cups
Garlic, chopped	35 g	2 tbsp
Fresh thyme leaves	2.7 g	1 tbsp
Kosher salt	5 g	1 tsp
Black pepper, ground	1.15g	1/2 tsp
Unsalted butter	28 g	2 tbsp
Signature Harvest Butternut Soup	1.81 g pouch	4 lb pouch
Cornstarch	2.5 g	2 tsp
Pepperidge Farms® Puff pastry, 5x5 square	1 ea	1 ea
Egg , medium, lightly beaten	1 ea	1 ea

This Butternut Squash Pot Pie features a hearty blend of sautéed onions, carrots, celery, potatoes, parsnips, and sweet butternut squash, all enveloped in Signature Harvest Butternut Soup for a rich, savoury flavour. Topped with a golden, flaky puff pastry, it's a comforting and deliciously satisfying dish perfect for any season.

1. In a large pot, sauté onions, carrots, celery, potatoes, parsnips, butternut squash and garlic for 3-4 minutes.
2. Add herbs and butter. Cook for additional 3-4 minutes.
3. Season with salt and pepper. Add Signature Harvest Butternut Soup and simmer for 5 minutes on low heat.
4. Using cornstarch, make slurry. Add to thicken, set aside.
5. Place 7 oz. of filling in large ramekins. Cover each with puff pastry, pinch edges so it seals the ramekin.
6. Brush with a lightly beaten egg. Bake in 180°C (350°F) oven for 10 minutes, checking frequently to prevent burning. Serve immediately.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

CURRIED BUTTERNUT SQUASH SOUP

Servings: 8
Total Time: 35 min

	Metric	Imperial
Signature Harvest Butternut Squash, cook & hold	1.81 kg pouch	4 lb pouch
Club House® Curry Powder	27 mL	2 tbsp

Garnish:
Thai Kitchen® Coconut Milk
French's® Crispy Fried Onions
Cilantro Chopped

The sweet, nutty flavor of Signature Butternut Squash is beautifully enhanced with aromatic curry powder, creating a delightful depth of flavor. Finished with a velvety drizzle of coconut milk, the dish is topped with crispy fried Onions and a sprinkle of fresh cilantro, making each bite a perfect harmony of spice, creaminess, and crunch.

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 71°C (160°F).
3. Using tongs or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch.
5. Carefully pour into steam table insert or holding kettle. Stir in curry powder.

To Serve:
Drizzle with coconut milk and garnish with cilantro and crispy onions.

FALL HARVEST SALAD WITH ROASTED BUTTERNUT SQUASH DRESSING

Servings: 24
Total Time: 45 min

	Metric	Imperial
Butternut squash , cooked, cubed	340 g	3 cups
Dried cherries	85 g	1/2 cup
Candied walnuts	120 g	1 cup
<i>Butternut Squash Vinaigrette</i>	273 mL	2 cups
Mixed salad greens	454 g	2 cups
Pomegranate seeds	57 g	1/2 cup
Kosher salt	as needed	as needed
Black pepper , ground	as needed	as needed
Goat cheese , semisoft, crumbled	113 g	1 cup
<i>Butternut Squash Vinaigrette:</i>		
Signature Harvest Butternut Squash Soup, thawed	1.81 g pouch	4 lb pouch
Oil		
Kosher salt, to taste		
Cracked black pepper, to taste		

A crisp, colorful mix of romaine, purple cabbage, cherry tomatoes, carrots, cucumbers, and red onions, topped with a creamy butternut squash vinaigrette made from Signature Butternut Squash soup. A perfect taste of fall in every bite.

1. Thaw Signature Butternut Squash Soup
2. Place prepared soup in a blender or food processor and pulse until smooth. With motor running, slowly add oil until well combined and emulsified. Taste and adjust seasoning as needed.
3. Toss together lettuce, cabbage, tomatoes, carrot, cucumbers and red onion. Add dressing and toss until evenly coated. Serve immediately.

CCP: Hold for cold service at 4°C (40°F) until needed.

Serving: Arrange 250 mL (1 cup) of salad on individual side dish.

BUTTERNUT SQUASH VINAIGRETTE

1. Thaw Signature Butternut Squash Soup
2. Place prepared soup in a blender or food processor and pulse until smooth. With motor running, slowly add oil until well combined and emulsified. Taste and adjust seasoning as needed.

Note: Prepared dressing can be held refrigerated for up to 3 days.

THAI COCONUT CURRY LENTIL BOWL

Servings :16
Total Time: 85

	Metric	Imperial
Signature Harvest Butternut Squash Soup	1.81 kg pouch	4 lb pouch
Coconut milk (2 cans)	414 mL	14 fl oz
Thai yellow curry paste	113 g	1/2 cup
Lentils du Puy (green) or Beluga lentils (black)	400 g	2 1/2 cups
Jasmine rice, cooked	780 g	4 cups
Kale, chopped	1 kg	16 cups
Canola oil, divided	125 mL	1/2 cup
Each salt and pepper, divided	11 g / 4.6 g	2 tsp
Sweet potato, peeled, cut (2.5 cm/1-in pieces)	2 kg	4 lbs
Cremini mushrooms, halved	1 kg	2 lbs
Ripe avocados halved, pitted, peeled , cut into 16 slices	4	4
Peanuts, toasted and chopped	150 g	1 cup
Cilantro, fresh, finely chopped	53 g	1/3 cup
Red chili pepper, seeded, thinly sliced	35 g	3 tbsp

A rich and comforting coconut curry bowl, made with roasted butternut squash and sweet potatoes, tender kale, and hearty lentils. Infused with Thai red curry paste and coconut milk, then layered over warm rice. Finished with creamy avocado, crunchy peanuts, fresh herbs, and a hint of chili spice.

1. In large saucepan, combine soup, coconut milk and curry paste; bring to simmer. Stir in lentils. Cook for 20 to 25 minutes or until lentils are tender. Hold for service. (Makes 2 L/8 cups.)
2. Cook rice according to package directions and hold for service. (Makes 1 L/4 cups)
3. Preheat oven to 220°C (425°F). Toss together kale, 60 mL (1/4 cup) oil and 5 mL(1 tsp) each salt and pepper. Arrange on parchment paper lined baking sheets. Roast for 12 to 15 minutes or until wilted and charred in spots.
4. Toss together sweet potatoes, 30 mL (2 tbsp) oil, and 2 mL (1/2 tsp) each salt and pepper. Arrange in single layer on parchment paper lined baking sheet. Roast for 15 to 20 minutes or until tender.
5. Toss together mushrooms, remaining 30 mL (2 tbsp) oil, and remaining 2 mL (1/2 tsp) each salt and pepper. Arrange in single layer on parchment paper lined baking sheet. Roast for 10 to 15 minutes or until tender.
6. In wide shallow bowl, plate in sections

Serving: Spoon 125 mL (1/2 cup) lentils and 60 mL (1/4 cup) rice into serving bowl. Top with 250 mL (1 cup) roasted vegetables, 4 slices avocado, 15 mL (1 tbsp) peanuts, and scant 5 mL (1 tsp) cilantro and 1 mL (1/4 tsp) chili pepper.

Verve® Roasted Poblano & White Cheddar Soup w/Tomatillos



APP/SIDE



CHORIZO AND POBLANO FUNDIDO

<https://www.campbellsfoodservice.ca/recipe/chorizo-and-poblano-fun-dido/>



CHICKEN AND WHITE BEAN ENCHILADAS

<https://www.campbellsfoodservice.ca/recipe/chicken-and-white-bean-enchiladas/>

ENTREE



SHRIMP LINGUINI

<https://www.campbellsfoodservice.ca/recipe/shrimp-linguini/>



CHICKEN & POBLANO MAC & CHEESE (ADD RECIPE TO CDN WEBSITE)

<https://www.campbellsfoodservice.ca/recipe/chicken-poblano-mac-cheese/>



CHORIZO & POBLANO MAC & CHEESE

<https://www.campbellsfoodservice.ca/recipe/chorizo-and-poblano-fun-dido/>

CHORIZO AND POBLANO FUNDIDO

Servings: 8 (2 cup serving)
Total Time: 60 min

	Metric	Imperial
Olive oil	15 mL	1 tbsp
Raw chorizo sausage, removed from casings	500 g	1 lb
Onion, diced	375 mL	1 1/2 cups
Cheddar cheese, shredded	681 g	1 1/2 lbs
Monterey Jack cheese, shredded	454 g	1 lb
All-purpose flour	12 g	1 tbsp
Lager	500 mL	2 cups
Verve® Roasted Poblano and White Cheddar Soup with Tomatillos	1.81 kg pouch	4 lb pouch
<i>Toppings:</i>		
Crumbled cooked chorizo sausage	226.8 g	1/2 lb
Diced tomatoes	180 g	3/4 cup
Sliced green onions	240 g	1 cup
Fresh cilantro leaves	12 g	3/4 cup
<i>Serve with:</i> Tortilla chips	275 g	4 bags

A flavourful, cheesy dip, with a savoury blend of tomatillos, onion, cheddar cheese, and hearty chorizo sausage. This creamy, zesty dish is perfect for dipping. Perfect for a sharing.

1. Heat oil in large Dutch oven set over medium heat; cook chorizo and onion over medium heat for 8 to 10 minutes or until chorizo is browned.
2. Toss shredded Cheddar and Monterey Jack with flour. Set aside.
3. Stir lager into chorizo mixture; bring to boil. Cook for about 5 minutes or until reduced by half. Reduce heat to medium; stir in Roasted Poblano and White Cheddar Soup with Tomatillos.
4. Add handfuls of cheese mixture to soup, stirring often, until incorporated. Simmer for 4 to 5 minutes or until cheese is melted and dip is thickened. (Makes 16 cups). Keep warm for service.

Spoon 500mL (2 cups) dip into 500 mL (2 cup) baking dish. Top with 30 g (2 tbsp) sausage, 15 g(1 tbsp) diced tomato, 30 g (2 tbsp) green onions and 12 g (1 tbsp) cilantro leaves. Serve with 1/2 bag tortilla chips.

CHICKEN AND WHITE BEAN ENCHILADAS

Servings: 16 (2 enchiladas)
Total Time: 55 min

	Metric	Imperial
Olive oil	60 mL	1/4 cup
Onion, diced	448 g	2 cups
Garlic, minced	85 g	1/4 cup
Ground cumin	15 g	1 tbsp
White beans, drained and rinsed	2 x 540 mL	2 x 18.26 oz
Shredded cooked chicken	600 g	4 cups
Dried oregano	3.6 g	2 tsp
Salt and pepper, each	6 g / 2.4 g	1 tsp
Verve® Roasted Poblano and White Cheddar Soup with Tomatillos	1.81 kg pouch	4 lb. pouch
Cheddar cheese, shredded, divided	800 g	7 cups
Corn tortillas, lightly toasted	32	32
<i>Toppings:</i>		
Green onions, sliced	240 g	1 cup
Jalapeño peppers, thinly sliced	52 g	1/2 cup
Fresh cilantro, finely chopped	8 g	1/2 cup
Lime wedges	16	16

These Chicken and White Bean Enchiladas combine hearty white beans, chicken, and cheese wrapped in corn tortillas, then baked with creamy Verve® Roasted Poblano and White Cheddar Soup with Tomatillos and topped with fresh green onions for a bold, flavour-packed Tex-Mex dish.

1. Preheat oven to 220°C (425°F). Heat oil in skillet set over medium heat; cook onion, garlic and cumin for about 5 minutes or until softened. Let cool slightly. In large bowl, toss together beans, chicken, onion mixture, oregano, salt and pepper until combined. Let cool completely. Stir in 750 mL (3 cups) shredded cheese.
2. Spread 500 mL (2 cups) soup in greased full hotel pan (5 cm/2 inches/deep).
3. Place 60 mL (1/4 cup) chicken mixture in each tortilla. Roll up tightly and place seam side down in prepared hotel pan. Top with remaining soup; sprinkle with remaining Cheddar cheese.
4. Broil, uncovered until lightly golden and filling is heated through. Keep warm for serving.

Plate 2 enchiladas per serving. Top with 6 g (1 tbsp) green onions, 7.5 g (1/2 tbsp) jalapeño pepper and 1.5 g (1/2 tbsp) cilantro and a lime wedge

Serving Suggestions: salsa fresca, guacamole, shredded cheese, sour cream

SHRIMP LINGUINI

Servings: 19
Total Time: 60 min

	Metric	Imperial
Olive oil	30 mL	2 tbsp
Shrimp, raw, peeled, deveined	454 g	1 lb
Kosher salt	5 g	1 tsp
Black pepper, ground	2.3 g	0.5 tsp
Olive oil	30 mL	2 tbsp
Poblano chili, charred, julienne	454 g	1.5 cups (16 oz)
Garlic, minced	8.5 g	1 tbsp
Sun-dried tomatoes, julienne	227 g	4 cups (8 oz)
Spinach, fresh	454 g	16.oz
Verve® Roasted Poblano & White Cheddar Soup with Tomatillos	1.81 kg pouch	4 lb. pouch
Parsley, fresh, chopped	5 g	1 tsp
Linguine, cooked, drained	652 g	6.5 cups (32 oz)

This creamy Roasted Poblano & White Cheddar with Tomatillos sauce is the perfect addition to any pasta dish. The sauce is deliciously flavored with a mix of julienned sundried tomatoes, spinach and garlic.

1. In large saucepan, heat first listed amount of oil over medium heat.
2. Add shrimp, salt and pepper. Sauté for 1 minute. Reserve.
CCP: Heat to a minimum internal temperature of 63°C (145°F) for 1 minute.
3. Using same pan, add second listed amount of oil, poblano peppers, garlic and sundried tomatoes. Sauté for 2 minutes.
4. Add spinach. Cook for an additional minute.
5. Add Roasted Poblano & White Cheddar Soup with Tomatillos. Simmer for 10 minutes on low heat.
CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
6. Add parsley and reserved shrimp.
7. Pour mixture over warm linguini.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve: Using 1-#4 + 1-#8 spoodle, portion 250 g (1-1/2 cups) onto serving plate. Serve immediately.

CHICKEN & POBLANO MAC & CHEESE

Servings: 12
Total Time: 20 mins

	Metric	Imperial
Cooked cavatappi pasta	907 g	6.5 cups (32 oz)
Verve® Roasted Poblano & White Cheddar Soup with Tomatillos	1.81 kg pouch	4 lb. pouch
White Cheddar cheese, shredded	425 g	2 cups (8 oz)
Chicken, cooked, shredded		3 cups (15 oz)
Poblano chili , roasted, thin julienne	142 g	1 cup (5 oz)
Black pepper	2.3 g	0.5 tsp.
French fried onions	57 g	1 cup (2 oz)

Spicy chorizo sausage and roasted chili peppers complement the creaminess of Campbell's® White Cheddar Macaroni and Cheese. This fun Tex-Mex twist on a classic will leave your guests wanting more!

1. Using a large mixing bowl, combine all ingredients except the shallots.
2. Bake in hotel pans or hold on the line and make to order.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.

To Serve: Using a #8 scoop, portion 1/2 cup into a serving bowl. Garnish with fried onions. Serve immediately.

CHORIZO & POBLANO MAC & CHEESE

Servings: 8
Total Time: 30 mins

	Metric	Imperial
Unsalted Butter, melted	14 g	1 tbsp
Chili Powder	1.4 g	1/2 tsp
Panko	112 g	1 cup
Canola Oil	2 tbsp	30 mL
Chorizo sausage, sautéed	680 g	1 1/2 lbs
White onions, medium dice	10 g	1/8 cup
Campbell's® White Cheddar Macaroni and Cheese, prepared	1.81 kg pouch	4 lb. pouch
Verve® Roasted Poblano & White Cheddar Soup with Tomatillos	500 mL	2 cups
Roasted green chiles, drained	115 g	8 oz
Salt	6 g	1 tsp
Black pepper	1 g	1/2 tsp
White Cheddar cheese, shredded	360 g	1 1/2 cups
Cilantro, chopped	10g	2 1/2 tbsp

Spicy chorizo sausage and roasted chili peppers complement the creaminess of Campbell's® White Cheddar Macaroni and Cheese. This fun Tex-Mex twist on a classic will leave your guests wanting more!

1. Pre-Heat oven to 180°C (350°F)
2. In a medium bowl, add melted butter, chili powder & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside
3. Using a medium sauce pot heat oil over medium heat, brown chorizo for 3 minutes add cook onions for 3-4 minutes.
4. Add White Mac & Cheese, Poblano soup, green chiles, simmer for 2 minutes on low heat
5. Add salt & pepper, mix in cheddar cheese & cilantro, let simmer for 3 minutes.
6. Place mixture in large serving vessel.

Verve® Tomato Roasted Red Pepper Bisque w/Gouda



ENTREE



ITALIAN SAUSAGE WITH PASTA



SMOKED GOUDA & MUSHROOM FLATBREAD

<https://www.campbellsfoodservice.ca/recipe/smoked-gouda-mushroom-flatbread>



CREAMY PASTA SALAD WITH ROASTED RED PEPPER VINAIGRETTE

(<https://www.campbellsfoodservice.ca/recipe/creamy-roasted-red-pepper-vinaigrette-pasta-salad>)



CHICKEN CACCIATORE PASTA BOWL

<https://www.campbellsfoodservice.ca/recipe/chicken-cacciatore-pasta-bowl>

APP/SIDE/DIP



CREAMY TOMATO AND SPINACH CHICKEN BITES

<https://www.campbellsfoodservice.ca/recipe/creamy-tomato-and-spinach-chicken-bites/>



SOME LIKE IT HOT NASHVILLE RED PEPPER BISQUE

<https://www.campbellsfoodservice.ca/recipe/some-like-it-hot-nashville-red-pepper-bisque/>



ROASTED RED PEPPER DIP WITH WALNUT AND GOAT CHEESE

<https://www.campbellsfoodservice.ca/recipe/walnut-and-goat-cheese-roasted-red-pepper-dip/>

ITALIAN SAUSAGE WITH PASTA

Servings: 15
Total Time: 30 minutes

	Metric	Imperial
Olive oil	60 mL	1/4 cup
Onion, thinly sliced	115 g	1 cup
Sweet Italian pork sausage, large diced	48 ea	48 ea
Garlic, roasted, mashed	15 g	1 tbsp
Verve® Tomato Roasted Red Pepper Bisque with Gouda	1.81 kg pouch	4 lb pouch
Smoked Gouda cheese, shredded	226 g	2 cups
Fresh oregano leaves, chopped	3 g	2 tsp
Fresh parsley, chopped	10 g	2 tsp
Roasted red bell pepper, julienne	600 g	3 ½ cups
Kosher salt	5 g	1 tsp
Black pepper	1.5 g	¼ tsp
Penne pasta, cooked, drained	1.7 kg	8 ½ cups

Combine Italian sausage, roasted red peppers, smoked Gouda, and olive oil with Verve® Tomato Roasted Red Pepper Bisque with Gouda to create a rich, flavourful sauce your guests will adore.

1. Using a large pot, heat oil over medium heat.
2. Add onions and sausage. Cook for 5 minutes.
3. Add garlic and tomatoes. Cook for 3 minutes. Remove from pot. Reserve.
4. Add Roasted Red Pepper & Smoked Gouda Bisque. Simmer for 10 minutes.
5. Add cheese, oregano, parsley, roasted peppers, salt and pepper.
6. Add sausage mixture. Simmer for 5 minutes.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve: Using a 4-oz. spoodle, portion 100 g (1/2 cup) cooked pasta onto plate. Top with an 8-oz. spoodle 138 g (1 cup) sausage mixture. Serve immediately.

SMOKED GOUDA & MUSHROOM FLATBREAD

Servings: 12
Total Time: 25 minutes

	Metric	Imperial
Naan, 4 ounces each	12 ea	12 ea
Smoked Gouda cheese, shredded	360 g	3 cups
Grape tomatoes, halved	400 g	3 cups
Baby arugula, chopped	81 g	3 cups
Verve® Tomato Roasted Red Pepper Bisque with Gouda	950 mL	4 cups
Olive oil	60 mL	1/4 cups
Garlic, peeled & roasted	15 g	3 tsp
Salt	6 g	1 tsp
Black pepper, ground	2.5 g	1/2 tsp
Shitake mushrooms, sliced & sauteed	435 g	3 cups

Verve® Tomato Roasted Red Bisque with Gouda offers a rich, velvety base, enhanced by a generous layer of melted smoked gouda, succulent grape tomatoes, and savory sautéed shiitake mushrooms. Finished with a garnish of fresh baby arugula, adding a delightful, crisp contrast that brings all the flavours together.

1. Grill each piece of naan bread. Rub 1 garlic clove on each piece. Drizzle with olive oil. Reserve.
2. Spread 79 mL (1/3 cup) of Roasted Red Pepper & Smoked Gouda Bisque over the bottom of each naan bread.
3. Evenly distribute in the following order:
 - cup arugula
 - cup tomatoes
 - cup mushrooms
 - about 30 g (1/4 cup)shredded gouda
4. Bake in 180°C (350°F) oven for roughly 5 minutes. Serve immediately.

CCP: Heat to a minimum internal temperature of 1180°C (350°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

CREAMY PASTA SALAD WITH ROASTED RED PEPPER VINAIGRETTE

Servings: 20
Total Time: 30 mins

	Metric	Imperial
Gemelli Pasta, cooked	910 g	2 lbs
Other options: penne, fusilli, rotini, cavatappi		
Cucumbers, peeled & seeded	2 ea	2 ea
Roasted Red Peppers. julienne	148 g	1 cup
Black Olives. pitted	135 g	1 cup
Pepperoni, diced	170 g	6 oz
Creamy Roasted Red Pepper Vinaigrette	355 mL	1 1/2 cups
Olive Oil	7 mL	1/4 oz
Black Pepper	pinch	pinch
Salt	pinch	pinch
Smoked Gouda cheese, shredded	227 g	1/2 cup

A vibrant blend of gemelli pasta, cucumbers, roasted red peppers, and black olives, tossed in a tangy and smoky roasted red pepper vinaigrette. The rich flavors of *Verve*® Roasted Red Pepper Bisque with Gouda elevate the dressing, adding a smooth and creamy texture. Finished with the bold, nutty taste of smoked gouda, this refreshing pasta salad is the perfect side dish for any occasion.

1. In a large mixing bowl, combine all the ingredients except the salt, pepper & Smoked Gouda cheese.
2. Mix thoroughly & adjust seasoning with salt & pepper.

Garnish with shredded Smoked Gouda.

CREAMY ROASTED RED PEPPER VINAIGRETTE

Servings: 12
Total Time: 25 minutes

	Metric	Imperial
Verve® Tomato Roasted Red Pepper Bisque with Gouda, heated & cooled	946 mL	4 cups
Dijon mustard, smooth	22 mL	1 1/2 tbsp
Honey	59 mL	1/4 cup
Roasted Garlic	5 g	2 tsp
White Balsamic Vinegar	78 mL	1/3 cup
Olive Oil	237 mL	1 cup
Fresh Thyme, picked	3 g	2 tsp
Salt	1.4 g	1/4 tsp
Black Pepper	1.4 g	1/4 tsp

A vibrant vinaigrette made with creamy Verve® Tomato Roasted Red Pepper Bisque, Dijon mustard, roasted garlic balsamic, and honey—blended into olive oil and accented with thyme, salt, and pepper. Perfect for salads, grilled veggies, or as a dipping sauce.

1. Using a blender, blend soup with Dijon, honey, garlic for 30 seconds, add vinegar & blend for additional 10 seconds.
2. Add olive oil in slow stream until well incorporated, add thyme & adjust with salt & pepper.

CHICKEN CACCIATORE PASTA BOWL

Servings: 6 (2 cups)
Total Time: 60 min

	Metric	Imperial
Chicken breast, fresh, cut 1” thick strips or Tenders	907 g	2 lbs
Salt	38 g	2 tbsp
Black Pepper	2.5 g	1 tsp
Olive Oil	59 mL	¼ cups
Garlic, roasted	25 g	2 tbsp
Onions, julienne	450 g	2 cups
Red Peppers, julienne	300 g	2 cups
Basil, fresh, chopped	10 g	2 tsp
Oregano, fresh, chopped	3 g	1 tsp
Penne Pasta, cooked	454 g	1 lb
Verve® Tomato Roasted Red Pepper Bisque with Gouda, thawed	1.81 kg pouch	4 lb pouch
White Wine	118 mL	½ cup
Parmesan Cheese, shredded	40 g	½ cup

Indulgent and flavorful, this Chicken Cacciatore Pasta Bowl features tender chicken, sautéed onions, and red peppers, all simmered in a rich white wine sauce. Tossed with roasted garlic penne pasta, fresh basil, and oregano, this dish is topped with a generous sprinkle of Parmesan for a deliciously comforting meal.

1. Season Chicken with a some of the salt & pepper, set aside for 30 minutes
2. Using a large sauté pan, heat olive oil over medium to high heat, sear chicken on both sides until golden brown on all sides.
3. Remove chicken and set aside. Using the same pan, add the garlic, onions & peppers and sauté for 3-4 minutes.
4. Add herbs and chicken, lower heat and add Roasted Red Pepper Smoked Gouda Bisque
5. Simmer for 10-12 minutes, until chicken reached 74°C (165°F) degrees.
6. Adjust seasoning with salt & pepper and finish with 1/2 the shredded Parmesan cheese.

To Serve: Place 1 cup of cooked pasta in bottom of a large bowl, add 1 cup of Cacciatore mix (3 pieces of Chicken) over top of the pasta.

Garnish with shredded Parmesan Cheese.

Serving suggestion: serve with garlic bread

CREAMY TOMATO AND SPINACH CHICKEN BITES

Servings: 48
Total Time: 40 min

	Metric	Imperial
Pepperidge Farm® Puff Pastry Mini Shells, thawed	48	48
Egg	1	1
Water	1 mL	1 tbsp
Verve® Tomato Roasted Red Pepper Bisque	125 mL	1/2 cup
With Gouda		
35% whipping cream	30 mL	2 tbsp
Cubed cooked chicken	123 g	1/2 cup
Loosely packed baby spinach	45 g	1 1/2 cup
Butter	14 g	1 tbsp
Garlic, minced	1 clove	1 clove
Dried breadcrumbs	50 g	1/3 cup
Finely chopped fresh chives	3 g	1 tbsp
Dried oregano	1 g	1/2 tsp

Creamy Tomato Bisque enrobes tender chicken and baby spinach, nestled in a delicate vol-au-vent puff pastry, and topped with seasoned breadcrumbs. These melt-in-your-mouth appetizers are a perfect blend of creamy, savoury, and crispy flavours.

1. Preheat oven to 190°C (375°). Whisk egg with water. Brush pastry shells with egg wash. Bake for 20 to 25 minutes.
2. Meanwhile, heat bisque and cream in small saucepan set over medium heat; bring to a simmer. Stir in chicken; cook for 5 minutes, stirring often, until chicken is heated through. Add spinach; cook for 1 minute or until wilted.
3. Meanwhile, melt butter in small skillet. Cook garlic for 1 minute or until softened. Stir in breadcrumbs, chives and oregano. Cook for 2 minutes or until toasted.
4. Spoon chicken mixture evenly into baked pastry shells. Sprinkle with breadcrumb mixture.

Tip: Add pinch of cayenne to bisque for a spicy addition. Substitute cooked baby shrimp for chicken.

‘SOME LIKE IT HOT’ NASHVILLE RED PEPPER BISQUE

Servings: 32
Total Time: 30 min

	Metric	Imperial
Verve® Tomato Roasted Red Pepper Bisque with Gouda* cook and hold	1.81 kg pouch	4 lb pouch
Frank's RedHot® Nashville Hot Seasoning	18 mL	1 tbsp

Garnish:
Pickles or speared gherkin
French's Crispy Fried Onions

Comfort food with a Southern twist. This silky bisque blends fire-roasted red peppers, sun-ripened tomatoes, creamy Gouda, and finished with a bold kick of Nashville Hot heat. Sweet, spicy, and seriously addictive.

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 80°C (180°F).
3. Using tongs or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch.
5. Carefully pour into steam table insert or holding kettle. Stir in seasoning.

To Serve: Garnish with suggested toppings

Alternate Soup: Verve® Tomato Roasted Red Pepper Bisque (23413)

ROASTED RED PEPPER DIP WITH WALNUT AND GOAT CHEESE

Servings: 32
Total Time: 30 min

	Metric	Imperial
Brick-style plain cream cheese	8 pkg (250 g)	8 pkg (8 oz)
Verve® Tomato Roasted Red Pepper Bisque with Gouda	1.81 kg pouch	4 lb pouch
Minced garlic	48 g	1/4 cup
Grated Parmesan cheese	400 g	4 cups
Finely crumbled goat cheese	926 g	4 cups
Finely chopped walnuts	130 g	1 cup
Flatbreads (1260 g/45 oz)	16	16
Olive oil	125 mL	1/2 cup
Finely chopped fresh parsley	60 g	1/2 cup

A rich and flavourful dip made with Verve® Tomato Roasted Red Pepper Bisque, creamy gouda, garlic, parmesan, crumbled goat cheese, and toasted walnuts. Serve with crispy flatbreads, a deliciously indulgent appetizer, and perfect for sharing.

1. Using large electric mixer, beat cream cheese until smooth. Beat in soup and garlic until blended. Stir in Parmesan cheese. Makes 4 L (16 cups).
2. Divide among eight 500 mL (2-cup) baking dishes or ramekins. Sprinkle each with 125 mL (1/2 cup) goat cheese and 2 tbsp (30 mL) walnuts. Cover and refrigerate for up to 2 days.
3. Brush each flatbread with 8 mL (1 1/2 tsp) olive oil.

Preheat oven to 220°C (425°F) and preheat grill to medium-high heat. Bake dip for 8 to 10 minutes or until heated through and bubbly. Garnish with 5 mL (1 tsp) parsley. Meanwhile, grill flatbread for 1 to 2 minutes per side until grill-marked and toasted. Cut into 2.5 cm (1-inch) slices. Serve each dip with 2 flatbreads cut into slices.