

# CREAMY TOMATO BASIL SOUP MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Nutrition Facts	
Serving Size	250 mL
Amount Per Serving	
<b>Calories</b> 155	
% Daily Value	
<b>Total Fat</b> 7.4g	<b>11%</b>
<b>Saturated Fat</b> 4.6g	<b>23%</b>
<b>Cholesterol</b> 27mg	<b>9%</b>
<b>Sodium</b> 468mg	<b>20%</b>
<b>Total Carbohydrate</b> 19.7g	<b>7%</b>
<b>Dietary Fiber</b> 1g	<b>4%</b>
<b>Protein</b> 2.3g	<b>5%</b>
Vitamin A %	Vitamin C %
Calcium 3%	Iron 4%

Total Time  
**15 MIN.**

Serving Size  
**250 ML**

Difficulty  
**EASY**

Yields  
**12**

A rich tomato soup seasoned with basil and finished with cream.

INGREDIENTS	WEIGHT	MEASURE
Campbell's® Condensed Tomato Soup	1 can	
Water	5 cups	1 1/4
heavy cream	1 cup	250
basil leaves, dired, crumbled	1 tsp	5
fresh basil leaves, chiffonade	1 tsp	5

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1. Pour Campbell's® Condensed Tomato Soup and water into a large pot and heat over medium high heat. Stir well to combine.
  2. Stir in heavy cream and dry basil, mix well.
  3. Bring to a boil and reduce to a simmer and cook for 10 minutes.  
CCP: Heat to a minimum internal temperature of 74°C for 1 minute.  
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CCP: Hold for hot service at 60°C or higher until needed.
  4. Portion 250 mL soup into a serving bowl. Top each bowl with fresh basil. Serve immediately.