

# MEDITERRANEAN GREEK TOMATO SOUP MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Total Time  
**30 MIN.**

Serving Size  
**250 ML**

Difficulty  
**EASY**

A Grecian spin on tomato soup made with feta cheese, olives, red wine vinegar, olive oil, cucumber, and spices

Yields  
**12**

## Nutrition Facts

Serving Size 250 mL

### Amount Per Serving

**Calories** 185

% Daily Value

**Total Fat** 9g **14%**

**Saturated Fat** 3.1g **16%**

**Cholesterol** 14mg **5%**

**Sodium** 767mg **32%**

**Total Carbohydrate** 21.1g **7%**

**Dietary Fiber** 1.4g **6%**

**Protein** 4.4g **9%**

Vitamin A % Vitamin C %

Calcium 9% Iron 7%

## INGREDIENTS

### WEIGHT

### MEASURE

olive oil	1/4 cup	60 mL
garlic, minced	2 1/4 tbsp	30 mL
black olives, pitted, chopped, drained	1 1/4 cup	250 mL
Campbell's® Condensed Tomato Soup	1 1/4 can	
water	5 cups	1 3/10 L
kosher salt	1/2 tsp	2 1/2 mL
black pepper, ground	1/4 tsp	1 1/4 mL
feta cheese, crumbled	1 1/4 cup	310 mL
fresh parsley, chopped	2 tbsp	30 mL
red wine vinegar	1/2 cup	125 mL
cucumber, peeled, seeded, diced	3/4 cup	180 mL

## INSTRUCTIONS

1. Using a large sauce pot, heat half the oil over medium heat.
2. Add garlic. Lightly toast, about 1-2 minutes.
3. Add black olives, Campbell's® Condensed Tomato Soup, water, salt and pepper. Simmer for 15 minutes over low to medium heat.
4. Add feta cheese, parsley and vinegar. Simmer for additional 1 minute.
5. Finish with remaining oil.

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

CCP: Hold for hot service at 60°C or higher until needed.

6. To Serve: Portion 250 mL soup into serving bowl. Garnish with 15 mL diced cucumbers and a drizzle of remaining olive oil. Serve immediately.