RECIPES > SOUPS, STOCKS & BASES

Mediterranean Greek Tomato Soup

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	12

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

MADE WITH

Classic Tomato
CASE CODE 00016

Ingredients

60 mL	olive oil
30 mL	garlic, minced
250 mL	black olives, pitted, chopped, drained
1.36 L	Classic Tomato
1.3 L	water
2.5 mL	kosher salt
1.25 mL	black pepper, ground
310 mL	feta cheese, crumbled
30 mL	fresh parsley, chopped
125 mL	red wine vinegar
180 mL	cucumber, peeled, seeded, diced

Directions

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 1minute.
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.

1-800-461-7687 • © 2026 CSC Brands LP, All Rights Reserved.