



Total Time  
**30 MIN.**

Serving Size  
**8 OZ/250 ML**

Difficulty  
**EASY**

A vibrant and refreshing soup created from Gardenpuree® Buttered Peas and Campbell's® Artisan Vegetable Stock.

Yields  
**8**

## INGREDIENTS

	WEIGHT	MEASURE
Butter	1 tbsp	15 mL
Onion, medium, diced finely		
Pepper, ground	1/2 tsp	2 mL
Campbell's Artisan Vegetable Stock, undiluted	4 cups	1 L
Gardenpuree Buttered Peas	1 .9 lbs	
Baby peas, frozen	1 cup	250 mL
Lemon juice	2 tsp	10 mL
Mint leaves, fresh, minced	1/4 cup	60 mL

## INSTRUCTIONS

1. Melt butter in a medium saucepan over medium heat. Add onion and pepper and cook, stir occasionally until softened, about 3 minutes.
2. Add stock and bring to a boil.
3. Add **Gardenpuree Buttered Peas** and baby peas and bring to boil. Reduce heat to medium low and simmer for 5 minutes.

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

4. Remove pan from heat, add lemon juice and mint, stir to combine.

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

**Note for pureed diets:** puree in small batches in food processor.

Reheat the soup to internal temperature of 140°F (60°C).