

Plant-Based Sausage Provençale

TOTAL TIME
60 min

SERVING / SIZE
250 mL (1 cup)

SERVINGS
16



This modern, plant-based riff on a French classic combines sautéed onions, garlic, and plant-based sausage simmered in tomato soup with capers, olives, blistered tomatoes and linguini for a delightful modern classic.

MADE WITH

Campbell's **Vegetable**
CASE CODE 18246

Campbell's **Classic Tomato**
CLASSIC SOUPS CASE CODE 00016

Ingredients

1.25 L	Grape tomatoes
125 mL	Olive oil
500 mL	Onion, sliced
30 mL	Garlic, peeled, minced
8 each	Plant-based Italian sausage, crumbled
125 mL	Capers, canned, rinsed, drained whole
2.5 mL	Black pepper, ground
250 mL	Black olives, pitted, sliced, rinsed, drained
500 mL	Vegetable
1 can (1.36 L)	Classic Tomato
125 mL	Basil leaves, fresh, chopped
4 L	Linguine, cooked

Directions

- 1 Heat a large sauté pan over high heat. Once hot, add tomatoes. Blister for 1–2 minutes until lightly charred.
- 2 In a large sauce pot, heat ½ the oil over medium heat.
- 3 Add onions. Sauté for 3 minutes.
- 4 Add garlic. Cook for additional 2 minutes.
- 5 Add Plant-Based Sausage. Cook for 5–6 minutes.
- 6 Add capers, black pepper and olives. Simmer for 3–4 minutes.
- 7 Add Campbell's® Vegetable Broth. Cook 2–3 minutes.
- 8 Add Campbell's® Condensed Tomato Soup. Simmer for 20 minutes on low heat.
- 9 Add basil and remaining olive oil. Simmer for additional 3 minutes.

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

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

To Serve

Assemble each bowl in the following order. Serve Immediately.

- 4 oz spoodle (1 cup) warm linguine
- #4 scoop (1 cup) Provençale
- 3 pieces of blistered tomatoes.