

TOMATO PARMESAN SOUP MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Nutrition Facts	
Serving Size	250 mL
Amount Per Serving	
Calories 297	
% Daily Value	
Total Fat 18.8g	29%
Saturated Fat 9.1g	46%
Cholesterol 42mg	14%
Sodium 825mg	34%
Total Carbohydrate 20.6g	7%
Dietary Fiber 0.9g	4%
Protein 11.2g	22%
Vitamin A %	Vitamin C %
Calcium 26%	Iron 4%

Total Time
30 MIN.

Serving Size
250 ML

Difficulty
EASY

A cheesy velvety tomato soup made with shredded parmesan cheese, cream, olive oil and garlic.

Yields
13

INGREDIENTS

	WEIGHT	MEASURE
Parmesan cheese, grated	3 1/4 cups	800 mL
olive oil	1/3 cup	80 mL
garlic, peeled, chopped	3 tbsp	45 mL
Campbell's® Condensed Tomato Soup	1 1/3 can	
water	5 cups	1 1/4 L
kosher salt	1/2 tsp	2 1/2 mL
black pepper, ground	1/4 tsp	1 1/4 mL
white balsamic vinegar	1/3 cup	80 mL

INSTRUCTIONS

1. Toast Parmesan cheese in a 177°C oven for 4-5 minutes, or until cheese starts to turn golden brown. Remove from oven and let cool. Reserve.
 2. Using a large sauce pot, heat half the oil over medium heat.
 3. Add garlic. Sauté about 1-2 minutes.
 4. Add Campbell's® Condensed Tomato Soup and water. Simmer for 5 minutes over low to medium heat.
 5. Add salt, pepper, and cream and reserved cheese. Simmer on low heat for 10 -12 minutes, or until all the cheese melts.
 6. Finish with balsamic vinegar.
- 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.
To Serve: Portion 250 mL soup into serving bowl. Serve immediately.