RECIPES > SOUPS, STOCKS & BASES

Tomato Parmesan Soup

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	13



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

MADE WITH

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

Ingredients

800 mL	Parmesan cheese, grated
80 mL	Olive oil
45 mL	Garlic, peeled, chopped
1.36 L	Classic Tomato
1.25 L	Water
2.5 mL	Kosher salt
1.25 mL	Black pepper, ground
80 mL	White balsamic vinegar

Directions

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.

   Serving: Portion 250 mL soup into serving bowl. Serve immediately.

   * Can also use ***Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987**

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