

TOMATO SOUP WITH CORNBREAD CROUTONS MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



| Nutrition Facts | |
|---------------------------|-----------|
| Serving Size | 250 mL |
| Amount Per Serving | |
| Calories | 120 |
| % Daily Value | |
| Total Fat | 1g 2% |
| Saturated Fat | 0.2g 1% |
| Cholesterol | 6mg 2% |
| Sodium | 526mg 22% |
| Total Carbohydrate | 24.2g 8% |
| Dietary Fiber | 0.9g 4% |
| Protein | 2.8g 6% |
| Vitamin A | % |
| Vitamin C | % |
| Calcium | 5% |
| Iron | 5% |

Total Time
30 MIN.

Serving Size
250 ML

Difficulty
EASY

Yields
13

A classic tomato soup topped with deliciously crunchy cornbread croutons.

| INGREDIENTS | WEIGHT | MEASURE |
|-----------------------------------|--------|---------|
| cornbread | 7 oz | 198 g |
| Campbell's® Condensed Tomato Soup | 1 can | |
| water | 6 cups | 1 1/2 L |

INSTRUCTIONS

- Cut prepared cornbread into cubes. Place on a sheet tray lined with parchment paper.
 - Bake in a low oven until the cubes are dry and begin to brown. Remove from oven and reserve for later use.
1. Heat Campbell's® Condensed Tomato Soup according to package directions.
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 bowl. Top with croutons.
Serve immediately.