

CAMPBELL'S ALFREDO SAUCE

Creamy Campbell's Alfredo sauce is an excellent solution that extends beyond sauce on your menu.

CHICKEN AND SPINACH ALFREDO LASAGNA

YIELDS: 12 servings **SERVING SIZE:** 227 g (8 oz) **TOTAL TIME:** 1 hour 10 mins **EFFORT:** Medium

INGREDIENTS:

1 Package lasagna noodles 227 g (8 oz)
Campbell's Alfredo sauce 1.5 L (6 cups)
1/2 Large onion, diced
5 Mushrooms, diced
Salt and ground black pepper to taste
1 Bunch fresh spinach, rinsed

Grated Parmesan cheese 250 mL (1 cup)
Olive oil 15 mL (1 Tbsp)
4 Cloves garlic, sliced
1 Roasted chicken, shredded
Ricotta cheese 250 mL (1 cup)
Shredded mozzarella cheese 750 mL (3 cups)

INSTRUCTIONS: 1. Preheat oven to 175°C (350°F). Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 8 to 10 minutes, or until al dente. Drain and rinse with cold water. 2. In a saucepan over low heat, mix together Alfredo sauce and Parmesan cheese. Simmer, stirring frequently, until well blended. 3. Heat the olive oil in a skillet over medium heat. Cook and stir the onion in olive oil until tender, then add garlic and mushrooms. Mix in the chicken and cook until heated through. Season with salt and pepper. 4. Lightly coat the bottom of a 9" x 13" baking dish with enough of the Alfredo sauce mixture to coat. Layer with 1/3 of the lasagna noodles, 1/2 cup ricotta, 1/2 of the spinach, 1/2 of the chicken mixture and 1 cup mozzarella. Top with 1/2 of the Alfredo sauce mixture and repeat the layers. Place the remaining noodles on top and spread with remaining sauce. 5. Bake in the preheated oven for 1 hour or until brown and bubbly. Top with the remaining mozzarella and continue baking until cheese is melted and lightly browned.



SPINACH AND ARTICHOKE ALFREDO PIZZA

YIELDS: 2 (10-inch) pizzas **SERVING SIZE:** 1 (10-inch) pizza **TOTAL TIME:** 60 mins **EFFORT:** Medium

INGREDIENTS:

Campbell's Alfredo sauce 500 mL (2 cups)
1 Can artichoke hearts, drained and quartered 283 g (10 oz)
Grated Parmesan cheese 125 mL (1/2 cup)
Shredded mozzarella cheese 900 g (32 oz)
Package frozen chopped spinach, thawed and drained 250 mL (1 cup)

Sliced mushrooms, drained 250 mL (1 cup)
Olive oil 30 mL (2 Tbsp)
2 Unbaked pizza crusts (10-inch)
1 Can sliced black olives 64 g (2.25 oz)

INSTRUCTIONS: 1. Preheat oven to 175°C (350°F). Spread pizza crusts out onto baking sheets or pizza pans. 2. Place the spinach and Alfredo sauce in a saucepan and warm over medium heat. Stir occasionally. Spread 1 tablespoon of olive oil onto each pizza crust. Spoon half of the Alfredo and spinach mixture onto each crust, then arrange artichoke hearts over the sauce layer. Top each pizza with half of the mozzarella cheese and Parmesan cheese. Sprinkle mushrooms and black olives on top. 3. Bake pizzas in the preheated oven one at a time for 20 minutes, or until the bottom is nicely browned.



PEPPERED SHRIMP ALFREDO

YIELDS: 8 servings **SERVING SIZE:** 227g (8 oz) **TOTAL TIME:** 45 mins **EFFORT:** Medium

INGREDIENTS:

Penne pasta 227 g (8 oz)
Grated Romano cheese 125 mL (1/2 cup)
2 Cloves garlic, minced
Portobello mushrooms, diced 227 g (8 oz)
Campbell's Alfredo sauce 750 mL (3 cups)
Cayenne pepper, or more to taste 5 mL (1 tsp)
Medium shrimp, peeled and deveined 454 g (1 lb)

Butter 60 g (1/4 cup)
Extra-virgin olive oil 30 mL (2 Tbsp)
1 Red bell pepper, diced
1 Onion, diced
Chopped parsley 60 mL (1/4 cup)
Cream 125 mL (1/2 cup)
Salt and pepper to taste

INSTRUCTIONS: 1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. 2. Meanwhile, melt butter together with the olive oil in a saucepan over medium heat. Stir in onion and cook until softened and translucent, about 2 minutes. Stir in garlic, red pepper and mushroom and cook over medium-high heat until soft, about 2 minutes more. 3. Stir in the shrimp and cook until firm and pink, then pour in Alfredo sauce, Romano cheese, and cream. Bring to a simmer stirring constantly until thickened, about 5 minutes. Season with cayenne pepper, salt and pepper to taste. Stir drained pasta into the sauce and serve sprinkled with chopped parsley.



CAMPBELL'S POT PIE FILLING

High in Nutritious Quality – Provides a source of Vitamin A, Iron (Beef) and is trans-fat free. Affordable – Specifically designed for protein recovery. Allows you to fully maximize your protein left-overs!

GENERAL GUIDANCE: PROTEIN AND MATCHING FILLING FLAVOUR

Campbell's Chicken Pot Pie Filling		Campbell's Beef Pot Pie Filling	
Cooked Protein	Optional additional flavouring suggestions	Cooked Protein	Optional additional flavouring suggestions
Beef (roast, ground or steak)	Oregano, garlic, salsa, Dijon mustard	Beef (roast, ground or steak)	Rosemary, roasted garlic, peppercorns, smoked paprika, mustard
Pork	Sage, Dijon mustard, thyme, caraway	Pork	Sage, mustard, thyme, caraway
Lamb	Curry powder, mint, rosemary, oregano, coriander seed	Lamb	Coriander, mint, tarragon
Chicken or Turkey	Salsa, curry powder, cumin, smoked paprika, chili powder, thyme, saffron	Chicken or Turkey	Mushroom, nutmeg, allspice
Sausage	Fennel seed, caraway	Sausage	Salsa, chili powder, cumin
Seafood & Fish*	Dill, ginger, fennel, chives, curry powder, tarragon, garlic		

* In this case raw or fully cooked protein work equally well. See recipe for using raw.

PRODUCT & PACKAGING INFORMATION

Product:	Format:	Pack:	Case Yield:	Case Code:
Campbell's Chicken Pot Pie Filling	Frozen Condensed Tub	3 x 1.81 kg (4 lb) Tub	24 x 16 oz servings	19285
Campbell's Beef Pot Pie Filling	Frozen Condensed Tub	3 x 1.81 kg (4 lb) Tub	24 x 16 oz servings	19286
Pepperidge Farm Puff Pastry Sheets	Frozen	20 x 311.9 g	122 servings	18463
Pace Salsa Sauce (4 pack)	Shelf Stable Jug	4 x 3.75 L Jug	240 servings	Mild 13289 / Medium 13290
Campbell's Vegetable Chili	Frozen Condensed Tub	3 x 1.81 kg (4 lb) Tub	21 servings	11573
Campbell's Alfredo Sauce	Frozen Condensed Tub	3 x 1.81 kg (4 lb) Tub	64 servings	04273
Campbell's Tomato Soup	Shelf Stable Condensed Can	12 x 1.36 L (48 oz) Can	144 x 8 oz servings	00016
Campbell's Chicken Broth	Shelf Stable Condensed Can	12 x 1.36 L (48 oz) Can	144 x 8 oz servings	01336



*For more information visit **campbellsfoodservice.ca** or call your Campbell Sales Professional **1-800-461-7687**.*

— SAUCE — COLLECTION & Culinary Enhancers



Seafood Pot Pie
made with Campbell's®
Chicken Pot Pie Filling

Versatile recipe solutions to inspire your menu.

CAMPBELL’S® POT PIE FILLINGS (FROZEN SAUCES)

Campbell's Meatless Pot Pie Fillings offer unique value solutions, converting surplus production into your revenue stream. Add any leftover protein (poultry, meat, sausage or seafood) to Campbell's Pot Pie Filling to create versatile and delicious recipes for pot pies, meat pies, stews, sauces and more!

Pot Pie is among the top 10 entrées with Canadian Broadline Foodservice Distributors. Source: Direct Link, Q4-2009.

CHICKEN POT PIE

YIELDS: 24 servings **SERVING SIZE:** 213 g (7.5 oz) **TOTAL TIME:** 1 hour 30 mins **EFFORT:** Medium

INGREDIENTS:

4 *Pepperidge Farm*® Puff Pastry Sheets (each cut into 6)
Fully cooked chicken (deboned and skinless) 1.8 kg (4 lbs)
Meatless *Campbell's* Chicken Pot Pie Filling 3.6 kg (8 lbs)

INSTRUCTIONS: 1. Combine cooked chicken and the Pot Pie filling. Heat to 74°C (165°F). **Option 2A:** Place filling in individual oven proof dish, top with puff pastry and bake at 204°C (400°F) until pastry is golden brown. **Option 2B:** Hold filling at 60°C (140°F) in steam table and top with puff pastry portion that has been prebaked at 205°C (400°F) until pastry is golden brown. **3.** Garnish pastry with paprika or chopped parsley.



SEAFOOD POT PIE

YIELDS: 1 serving **SERVING SIZE:** 213 g (7.5 oz) **TOTAL TIME:** 1 hour 30 mins **EFFORT:** Medium

INGREDIENTS:

Meatless *Campbell's* Chicken Pot Pie Filling 250 g (8.8 oz)
Uncooked seafood, bite size 125 g (4.4 oz)
1/6 *Pepperidge Farm* Puff Pastry Sheet (cut into round shape for dish)
Dry dill 1/2 mL (1/8 tsp)

INSTRUCTIONS: 1. In a sauce pan combine the Pot Pie filling, seafood and dry dill. **2.** Over medium low heat gently warm the mixture, stirring often. **3.** Once mixture has reached 74°C (165°F), transfer into pot pie dish and top with baked puff pastry which has been cut to fit dish prior to baking (egg wash on the pastry before baking will help with a nice glazed visual, but is optional).



SCOTCH MEAT PIE

YIELDS: 1 pie (2 servings) **SERVING SIZE:** 200 g (7 oz) **TOTAL TIME:** 60 mins **EFFORT:** Medium

INGREDIENTS:

Lean ground beef 150 g (5.3 oz)
Pepperidge Farm Puff Pastry Sheet 1/2 sheet
Meatless *Campbell's* Beef Pot Pie Filling 100 g (3.5 oz)

INSTRUCTIONS: 1. In a mixing bowl combine the ground beef and the Pot Pie filling, mix well. **2.** Roll puff pastry slightly and cut round for the lid. Use balance of pastry to line meat pie dish. **3.** Fill lined dish with meat mixture and top with pastry. Ensure you crimp the pastry to get a nice seal (egg wash on the pastry before baking will help with a nice glazed visual, but is optional). **4.** Cut small vent holes in the top of the pastry and bake in a 191°C (375°F) oven until an internal temperature of 74°C (165°F) is reached (about 40 minutes). **5.** Allow to cool slightly (3-5 minutes) and remove from baking dish before serving.



PACE® SALSA

Discover unique ethnic flavours while cooking with Pace Salsa Sauce. Experience the top world cuisines including Spanish, Cuban and Mexican.*

**Mexican is among the top 3 ethnic cuisines, Source: Canadian Flavour Trend Report, 2009.*

SPANISH STYLE RICE

YIELDS: 24 servings **SERVING SIZE:** 125 mL (1/2 cup) **TOTAL TIME:** 40 mins **EFFORT:** Easy

INGREDIENTS:

Uncooked regular long-grain white rice 950 mL (4 cups) Vegetable oil 70 mL (4 Tbsp)
1 Can *Campbell's* Condensed (48 oz) Chicken Broth Water 950 mL (4 cups)
Pace Salsa Sauce 500 mL (2 cups) Ground cumin 10 mL (2 tsp)
Garlic powder or 4 cloves garlic, minced 10 mL (2 tsp) Frozen peas 10 mL (2 tsp)
4 Medium tomatoes, chopped 950 mL (about 4 cups)

INSTRUCTIONS: 1. Heat the oil in a 10-inch skillet over medium heat. Add the rice and cook until lightly browned, stirring constantly. **2.** Stir the broth, water, salsa sauce, cumin and garlic powder in the skillet and heat to a boil. Reduce the heat to low. **3.** Cover and cook for 15 minutes. **4.** Stir in the tomatoes and peas and cook for 5 minutes or until the rice is tender.



CUBAN SALSA

YIELDS: 18 servings **SERVING SIZE:** 60 mL (2 oz) **TOTAL TIME:** 1 hour 30 mins **EFFORT:** Easy

INGREDIENTS:

Onion, finely chopped 500 mL (2 cups) Green bell pepper, finely diced 250 mL (1 cup)
5 Garlic cloves, mashed Olive oil, as needed
Pace Salsa Sauce 600 mL (2-1/2 cups) Pimento, diced 125 mL (1/2 cup)
Red wine vinegar 125 mL (1/2 cup) Lemon juice 30 mL (2 Tbsp)

INSTRUCTIONS: 1. Sauté onion, pepper and garlic in hot oil in large pan until tender and lightly browned for about 10 minutes. **2.** Add pimento, salsa sauce and vinegar; cook 10 minutes more. **3.** Cover and cool down. **4.** Add lemon juice and refrigerate. **5.** CCP: Hold at 4.4°C (40°F) or lower.

SERVING SUGGESTIONS: Serve on fried plantains with chipotle and cilantro.



MEXI BREAKFAST BURRITO

YIELDS: 24 servings **SERVING SIZE:** 1 Burrito **TOTAL TIME:** 1 hour 35 mins **EFFORT:** Medium

INGREDIENTS:

Pasteurized liquid eggs 1.36 kg (3 lbs) *Pace* Salsa Sauce (Medium) 300 mL (1/3 qt)
24 Flour tortillas (8-inch) Cheddar cheese, shredded 227 g (8 oz)
1/4 Can *Campbell's* Condensed (48 oz) Tomato Soup

INSTRUCTIONS: 1. Combine soup and salsa sauce. CCP: Heat until internal temperature is 74°C (165°F) for 15 seconds, stirring occasionally. **2.** Scramble eggs according to package instructions. Combine sauce and cheese with hot scrambled egg mixture. **3.** To assemble: Place 75 mL (1/3 cup) scrambled egg mixture in centre of each tortilla. Fold one side of tortilla to centre. Fold in two sides to cover egg, leaving one end open. **4.** Place burritos open end up in (12" x 20" x 2-1/2") steam table pans. CCP: Hold at 60° - 65°C (140° - 150°F) for service.



CAMPBELL’S VEGETABLE CHILI

Unique Campbell's Vegetable Chili can be served as a light meal or used as an ingredient in your recipes.

BIG PLAINS BUFFALO CHILI

YIELDS: 10 servings **SERVING SIZE:** 500 mL (17 oz) **TOTAL TIME:** 45 mins **EFFORT:** Medium

INGREDIENTS:

1 Tub *Campbell's* Vegetable Chili *Pace* Salsa Sauce (Medium) 250 mL (1 cup)
2 Portobello mushrooms, sliced Ground cumin 5mL (1 tsp)
Ground buffalo meat (wild boar, caribou or venison) 1 kg (2 lbs)

INSTRUCTIONS: 1. In a skillet sauté ground buffalo meat, add mushrooms. **2.** In a large soup pot, add chili. **3.** Bring to a boil, reduce to simmer, add salsa sauce and cumin. Combine meat and mushrooms with the chili - simmer 15 minutes. **4.** To serve, garnish with Cheddar cheese, sour cream, scallions and cilantro.



TURKEY CHILI PIE

YIELDS: 12 servings **SERVING SIZE:** 1 pie **TOTAL TIME:** 1 hour 30 mins **EFFORT:** Medium

INGREDIENTS:

1/2 Tub *Campbell's* Vegetable Chili Cooked turkey breast 455 g (1 lb)
12 Pie shells (5-inch) Fresh breadcrumbs 85 g (1-1/2 cups)
Coarsely grated Parmesan cheese 45 g (1/2 cup) Chopped fresh cilantro 85 mL (1/3 cup)
4 Garlic cloves, crushed Paprika 5 mL (1 tsp)
Olive oil 10 mL (2 tsp)

INSTRUCTIONS: 1. Thaw chili, add 1 lb cooked turkey meat. Mix together and set aside in refrigerator. **2.** Preheat oven to 205°C (400°F). On a baking sheet, cook 12 - 5" pie shells for 10 minutes, remove from oven. **3.** Meanwhile, mix breadcrumbs, Parmesan cheese, cilantro, garlic, paprika and olive oil. **4.** Spoon 6 oz of the turkey chili mixture into each pie shell. **5.** Sprinkle the topping over the chili mixture in the pie shell, return to the oven and bake at 205°C (400°F) for 20 minutes or until golden. **6.** Serve hot or cold with a 2 oz side of salsa or sour cream.



CHICKEN CILANTRO CHILI

YIELDS: 25 servings **SERVING SIZE:** 213 g (7.5 oz) **TOTAL TIME:** 45 mins **EFFORT:** Easy

INGREDIENTS:

Campbell's Vegetable Chili 3.6 kg (8 lbs)
Fresh cilantro, chopped 60 mL (4 Tbsp)
Fully cooked chicken (deboned & skinless) 1.8 kg (4 lbs)

INSTRUCTIONS: 1. Combine cooked chicken and chili. Heat to 74°C (165°F). Stir in cilantro right before serving.

