

*Campbell's.*  
**texturemodified**  
RECIPES

*Pureed Vegetable Recipes made with*



- Pureed Carmelized Ginger Carrots
- Pureed Honey Glazed Sweet Carrots
- Pureed Creamy Peas & Carrots
  - Pureed Garlic Peas
  - Pureed Minted Peas
- Pureed Green Beans Almondine
  - Pureed Herbed Green Beans
  - Pureed Festive Corn
  - Pureed Barbeque Corn
  - Pureed Vegetable Terrine
- Pureed Shepherd's Pie with Peas & Carrots
- Pureed Shepherd's Pie with Corn





## Pureed Caramelized Ginger Carrots



**Yield:** 25 servings

**Portion Size:** 70 g/ 2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Gardenpuree® Sweet Carrots</i></b>
2 tsp	10 mL	Ginger powder
½ cup	125 mL	Brown sugar
¼ cup	60 mL	Butter
2 tsp	10 mL	Lemon juice

### Method:

1. Thaw ***Campbell's Gardenpuree Sweet Carrots*** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Honey Glazed Sweet Carrots

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<i>Campbell's® Gardenpuree®</i> Sweet Carrots
¼ cup	60 mL	Honey
1 tbsp	15 mL	Brown sugar
1 tbsp	15 mL	Lemon juice
1 tsp	5 mL	Cinnamon

### Method:

1. Thaw *Campbell's Gardenpuree Sweet Carrots* in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Creamy Peas & Carrots

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
½ tub (1.9 lbs)	½ tub (850 g)	<i>Campbell's® Gardenpuree®</i> Sweet Carrots
½ tub (1.9 lbs)	½ tub (850 g)	<i>Campbell's Gardenpuree®</i> Buttered Peas
½ cup	125 mL	<i>Campbell's</i> Condensed Cream of Mushroom soup, pureed (undiluted)
¾ cup	185 mL	Parmesan cheese, finely ground

### Method:

1. Thaw *Campbell's Gardenpuree* Sweet Carrots and Buttered Peas in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Garlic Peas

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Gardenpuree® Buttered Peas</i></b>
2 tsp	10 mL	Garlic powder
1 tsp	5 mL	Onion powder
1 tsp	5 mL	Black pepper, ground
½ cup	125 mL	Cream
1 tbsp	15 mL	Lemon juice

### Method:

1. Thaw ***Campbell's Gardenpuree Buttered Peas*** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Minted Peas

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Gardenpuree® Buttered Peas</i></b>
1/3 cup	80 mL	Mint jelly
1 tbsp	15 mL	Lemon juice

### Method:

1. Thaw ***Campbell's Gardenpuree Buttered Peas*** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Green Beans Almondine

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<i>Campbell's® Gardenpuree®</i> Green Beans
1/3 cup	80 mL	Ground almonds
1 tsp	5 mL	Garlic powder
2 tbsp	30 mL	Lemon juice

### Method:

1. Thaw *Campbell's Gardenpuree Green Beans* in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Herbed Green Beans

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Gardenpuree® Green Beans</i></b>
1 tbsp	15 mL	Italian mixed herbs, ground
1 tsp	5 mL	Garlic powder
2 tbsp	30 mL	Lemon juice

### Method:

1. Thaw ***Campbell's Gardenpuree Green Beans*** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Festive Corn

**Yield:** 18 servings

**Portion Size:** 115 g/4 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<i>Campbell's® Gardenpuree® Creamy Corn</i>
pinch	pinch	Cayenne powder, ground
1 tsp	5 mL	Cumin, ground
1 tbsp	15 mL	Lime juice

### Method:

1. Thaw *Campbell's Gardenpuree Creamy Corn* in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Barbeque Corn

**Yield:** 25 servings

**Portion Size:** 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<i>Campbell's® Gardenpuree® Creamy Corn</i>
¼ cup	60 mL	Barbecue Sauce

### Method:

1. Thaw *Campbell's Gardenpuree Creamy Corn* in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).



## Pureed Vegetable Terrine



**Yield:** 24 servings (2 loaf pans)

**Portion Size:** 100 g/3.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
½ tub (1.9 lbs)	½ tub (850 g)	<i>Campbell's® Gardenpuree® Sweet Carrots</i>
½ tub (1.9 lbs)	½ tub (850 g)	<i>Campbell's Gardenpuree® Buttered Peas</i>
½ tub (1.9 lbs)	½ tub (850 g)	<i>Campbell's Gardenpuree® Creamy Corn</i>
3 oz	90 mL	Light cream
3	3	Eggs, medium

### Method:

1. Thaw all *Campbell's Gardenpuree* products in the refrigerator overnight.
2. Grease 2 medium sized loaf pans and line with parchment paper.
3. In a bowl, mix *Campbell's Gardenpuree Sweet Carrots* with 1 egg and 30 mL cream until thoroughly combined. Repeat this step for *Campbell's Gardenpuree Buttered Peas*, followed by the *Campbell's Gardenpuree Creamy Corn*, each in separate bowls.
4. Spoon the carrot mixture into the prepared pan and smooth the surface with the spoon. Then spoon the pea mixture, followed by the corn mixture. Cover lightly with foil.
5. Bake at 350°F (180°C) for 45 minutes or until internal temperature reaches 165°F (74°C).
6. Cool on wire rack. Remove from pan. Slice each loaf into 12 equal slices.



## Pureed Shepherd's Pie with Peas & Carrots

**Yield:** 18 servings

**Portion Size:** 210 g/7 oz

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Primepuree® Roast Beef</i></b>
2 tbsp	30 mL	Worcestershire sauce
¼ cup	60 mL	Ketchup
1 tsp	5 mL	Garlic powder
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's Gardenpuree® Sweet Carrots</i></b>
1 tub (3.75 lbs)	1 tub (1.7 kg)	<b><i>Campbell's Gardenpuree® Buttered Peas</i></b>
2 lb	1 L	Mashed potatoes, prepared

### Method:

1. Thaw ***Campbell's Primepuree Roast Beef*** and ***Campbell's Gardenpuree Sweet Carrots and Campbell's Gardenpuree Buttered Peas*** in the refrigerator overnight.
2. Place ***Campbell's Primepuree Roast Beef*** in a bowl. Add Worcestershire sauce, ketchup and garlic powder. Stir well until thoroughly combined. Transfer to a shallow, lightly greased 9" x 12" pan.
3. Spread with an even layer carrots, followed by peas, then mashed potatoes. Cover lightly with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Cut into 18 servings each 3" x 2".



## Pureed Shepherd's Pie with Corn



**Yield:** 18 servings

**Portion Size:** 210 g/7 oz

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's® Primepuree® Roast Beef</i></b>
2 tbsp	30 mL	Worcestershire sauce
¼ cup	60 mL	Ketchup
1 tsp	5 mL	Garlic powder
1 tub (3.75 lbs)	1 tub (1.9 kg)	<b><i>Campbell's Gardenpuree® Creamy Corn</i></b>
2 lb	1 L	Mashed potatoes, prepared

### Method:

1. Thaw ***Campbell's Primepuree Roast Beef*** and ***Campbell's Gardenpuree Creamy Corn*** in the refrigerator overnight.
2. Place ***Campbell's Primepuree Roast Beef*** in a bowl. Add Worcestershire sauce, ketchup and garlic powder. Stir well until thoroughly combined. Transfer to a shallow, lightly greased 9" x 12" pan.
3. Spread with an even layer of ***Campbell's Gardenpuree Creamy Corn***, then mashed potatoes. Cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Cut into 18 servings each 3" x 2".