

Campbell's
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RECIPES

Pureed Beef Recipes made with
Roast Beef



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Pureed Beef Bourguignon

Yield: **18 Servings**
Serving Size: **3 ¾ oz (113 g)**
Scoop Size: **#10**

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
¼ tsp	Ground Thyme	1 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Carrots.



Pureed Chili Con Carne

Yield: **18 Servings**

Serving Size: **4 oz (125 g)**

Scoop Size: **#8**

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
1 tbsp	Chili Powder	15 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Ground Cumin	5 mL
1 lb 2 oz	Cheddar Cheese, shredded (optional)	510 g

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

Chef's Tips and Variations:

Serve with a pureed vegetable such as **Campbell's® Gardenpuree®** Green Beans.
Garnish with shredded cheddar cheese (optional).



Pureed Sweet & Sour Meatballs

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth (optional)	250 mL

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

Chef's Tips and Variations:

Serve **Campbell's**® **Gardenpuree**® Green Beans and mashed potatoes.
Garnish with 1 tbsp sweet and sour sauce per serving.

Pureed Shepherd's Pie

Yield: 18 servings
 Serving Size: 7 oz (210 g)
 Scoop Size: Cut 3" x 2" rectangle



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
Topping:		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.16 L

1. Thaw **Primepuree®** in the refrigerator overnight.
2. Place in bowl. Add remaining ingredients except potato. Stir well until thoroughly combined.
3. Transfer to a shallow 9" x 12" pan. Spread with mashed potatoes and cover.
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".

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Creamy Corn or Sweet Carrots.
 Garnish with barbeque sauce.



Pureed Beef Stew

Yield: **18 Servings**
 Serving Size: **6 oz (180 g)**
 Scoop Size: **2 x #12 or cut 3" x 2"**

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
3 cups	Campbell's® Gardenpuree® Carrots	720 mL
1 ½ cups	Campbell's® Gardenpuree® Buttered Peas	360 mL
1 tsp	Paprika	5 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Dried Basil, ground	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, add paprika, garlic powder and dried basil to **Primepuree®**. Stir well until thoroughly combined.
3. Spread **Primepuree®** Beef layer in bottom of 9" x 12" pan. Spread **Gardenpuree®** Buttered Peas evenly over top. Finish with layer of **Gardenpuree®** Sweet Carrots.
4. Cover.
5. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
6. Cut in 3" x 2" serving portions. Alternatively scoop using 2 x #12 scoops per serving.

Chef's Tips and Variations:

Serve with mashed potatoes.



Pureed Roast Beef and Horseradish

Yield: 18 Servings
Serving Size: 3 1/4 oz (100 g)
Scoop Size: #10

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tbsp	Horseradish, pureed	15 mL

1. Thaw **Primepuree**® in the refrigerator overnight.
2. In a bowl, prepare stock. Add remaining ingredients to **Primepuree**® Roast Beef. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's**® **Gardenpuree**® Green Beans.

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Pureed Chicken Recipes made with
Roast Chicken



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Pureed BBQ Chicken

Yield: **18 Servings**
Serving Size: **3 ¾ oz (110 g)**
Scoop Size: **#10**

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
1 ¼ cups	Barbeque Sauce	325 mL

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots. Garnish with 1 tbsp (15 mL) additional barbeque sauce per serving.



Pureed Chicken Pot Pie

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
1 ½ cups	Campbell's® Gardenpuree® Carrots	360 mL
1 ½ cups	Campbell's® Gardenpuree® Buttered Peas	360 mL
½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted)	125 mL
1 tsp	Garlic Powder	5 mL

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

Chef's Tips and Variations:

Serve with mashed potatoes and **Campbell's® Gardenpuree® Creamy Corn**.

Substitute **Campbell's® Primepuree® Roast Turkey** for Roast Chicken to create Pureed Turkey Pot Pie.



Pureed Teriyaki Chicken

Yield: **18 Servings**

Serving Size: **3 oz (90 g)**

Scoop Size: **#12**

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Teriyaki Sauce	75 mL

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

Chef's Tips and Variations:

Garnish with 1 tsp (5 mL) additional teriyaki sauce.



Pureed Chicken à l'Orange

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
2 cups	Campbell's® Gardenpuree® Carrots	480 mL
¼ cup	Orange Juice concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas.



Pureed Herbed Chicken

Yield: 18 Servings
Serving Size: 3 ¾ oz (113 g)
Scoop Size: #10

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Lemon Juice	75 mL
2 tsp	Italian Mixed Herbs, ground	10 mL
1 tsp	Garlic Powder	5 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, combine ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Creamy Corn.

Substitute **Campbell's® Primepuree®** Roast Turkey for Roast Chicken to create Pureed Herbed Turkey.



Pureed Chicken Cacciatore

Yield: **18 Servings**
 Serving Size: **4 oz (125 g)**
 Scoop Size: **#8**

18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
½ cup	Tomato Sauce, pureed	125 mL
1 tsp	Italian herbs, mixed	5 mL
¾ cup	Parmesan Cheese, finely ground	180 mL

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

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Buttered Peas or Sweet Carrots.

Garnish with 1 tbsp (15 mL) pureed tomato sauce per serving.



Pureed Sweet & Sour Chicken

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth	250 mL

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

Chef's Tips and Variations:

Serve with **Campbell's**® **Gardenpuree**® Buttered Peas.
Garnish with 1 tbsp (15 mL) sweet and sour sauce.



Pureed Honey Garlic Chicken

Yield: 18 Servings
Serving Size: 3 ¾ oz (113 g)
Scoop Size: #10

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
2 tbsp	Honey	30 mL
1 tbsp	Dijon Mustard	15 mL
1 tbsp	Brown Sugar	15 mL
1 tsp	Garlic powder	5 mL
1 cup	Applesauce	250 mL

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

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Sweet Carrots
Garnish with 1 tbsp (15 mL) applesauce.

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Pureed Pork Recipes made with
Roast Pork



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Pureed BBQ Pork Chops

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork	1.7 kg (1 Tub)
¾ cup	Barbeque Sauce	175 mL

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Carrots.

Garnish with additional 1 tbsp (15 mL) barbeque sauce per serving.



Pureed Sweet & Sour Pork

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8

18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth	250 mL

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

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Buttered Peas and mashed potato.
Garnish with 1 tbsp (15 mL) sweet and sour sauce.

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Pureed Turkey Recipes made with
Roast Turkey



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Pureed Roast Turkey with Gravy & Cranberry

Yield: 18 or 3 Servings

Serving Size: 3 ¾ oz (113 g)

Scoop Size: #10

18 Servings		3 Servings		18 Servings		3 Servings	
Imperial		Ingredient		Metric			
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey		1.71 kg (1 Tub)	270 g		
¼ cup	2 tsp	Prepared Campbell's® Low sodium Chicken Stock		75 mL	10 mL		
1/2 cup	1 Tbsp	Cranberry Jelly		125 mL	15 mL		

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, dilute stock with water. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas. Garnish with 1 tbsp (15 mL) cranberry jelly per serving.



Pureed Turkey Divan

Yield: 18 or 3 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings		3 Servings		18 Servings		3 Servings	
Imperial		Ingredient		Metric			
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey		1.71 kg (1 Tub)	270 g		
1 cup	3 tbsp	Campbell's® Cream of Broccoli Soup, pureed (undiluted)		250 mL	45 mL		
½ cup	2 Tbsp	Milk		125 mL	30 mL		

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** vegetable such as Buttered Peas and mashed potato. Garnish with cranberry jelly.



Pureed Honey Dijon Turkey Casserole

Yield: 18 or 3 Servings

Serving Size: 3 ¾ oz (113 g)

Scoop Size: #10

18 Servings		3 Servings				18 Servings		3 Servings	
Imperial		Ingredient		Metric					
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey		1.71 kg (1 Tub)	270 g				
¼ cup + 2 Tbsp	1 Tbsp	Honey		90 mL	15 mL				
¼ cup + 2 Tbsp	1 Tbsp	Dijon Mustard		90 mL	15 mL				
1 Tbsp	½ tsp	Onion Powder		15 mL	2 mL				

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Sweet Carrots and mashed potato.

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Pureed Fish Newburg Recipes made with
Fish Newburg



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Pureed Orange Ginger Fish

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12

18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
1 tbsp	Orange Juice concentrate	15 mL
1 tsp	Ginger Powder	5 mL
1 tsp	Onion Powder	5 mL

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

Chef's Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Buttered Peas.



Pureed Seafood Newburg

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Dried Mustard	10 mL

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

Chefs Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Sweet Carrots.



Pureed Fish with Tartar Sauce

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10

18 Servings		18 Servings
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
1 cup	Tartar Sauce, pureed	250 mL

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's**® **Gardenpuree**® Buttered Peas. Garnish with 1 tbsp (15 mL) pureed tartar sauce per serving.

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Pureed Ham Recipes made with
Ham



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Pureed Country Ham

Yield: 18 Servings

Serving Size: 3 ¾

Scoop Size: #10

18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Ham	1.7 kg (1 Tub)
2 tbsp	Brown Sugar	30 mL
1 tbsp	Dijon Mustard	15 mL
1 cup	Crushed Pineapple, drained, pureed	250 mL

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

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots. Garnish with 1 tbsp (15 mL) pureed pineapple.

Pureed Breakfast Ham Strata

Yield: 8 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #10 or cut in 2" x 2" rectangle



8 Servings	Ingredient	8 Servings
Imperial	Ingredient	Metric
3 slices	Whole Wheat Bread, cut into small cubes	3 slices
1 cup	Milk	240 mL
9 oz	Campbell's® Primepuree® Ham	270 g
4	Eggs, whisked	4
4 oz	Cheddar Cheese, shredded	120 g
¼ tsp	Salt	1 mL
½ tsp	Black Pepper, ground	2 mL
½ cup	Applesauce	125 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place bread and milk. Mix well.
3. In a separate bowl, place remaining ingredients including half of shredded cheese. Stir well until thoroughly combined.
4. Spread half of bread mixture in bottom of lightly greased 8" x 8" pan. Top with ham mixture. Spread remaining bread mixture on top. Top with remaining shredded cheese.
5. Bake at 350°F (180°C) for 50 minutes or until internal temperature reaches 165°F (74°C). Cut into 2" x 2" rectangle.

Chef's Tips and Variations:

Replace Cheddar cheese with Feta, Asiago or Gruyere.
 Serve with applesauce, 1 tbsp (15 mL).



Pureed Ham & Potato Bake

Yield: **36 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10 or 3"x2" sq.**

36 Servings	Ingredient	36 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Ham	1.7 kg (1 Tub)
4 ½ lbs	Mashed Potatoes	2.04 kg
1 lb 2 oz	Cheddar Cheese, shredded	510 g

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, combine mashed potato and shredded cheese. Stir well until thoroughly combined.
3. Spread Primepuree Ham on bottom of a 9" x 12" pan. Spread potato mixture to cover.
4. Bake covered at 350°F (180°C) for 35 minutes or until internal temperature reaches
5. 165°F (74°C). Cut in 2" x 3" square to serve or use #10 scoop.

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Creamy Corn.