

Senior Living

# Simple and Delicious Soup Solutions



**Tomato Herbed Florentine Soup**  
made with *Campbell's*® Condensed  
Reduced Sodium Tomato Soup

*Home is Where You Make It™*

# Campbell's

FOODSERVICE

*Driven By Taste, Powered By Solutions*

## **Dear valued Senior Living Food Service Operator:**

Campbell's Foodservice is delighted to share our collection of delicious Soup recipes that will be sure to delight the residents in your Home!

Many of the recipes in this collection are Campbell heritage-style recipes that will remind your residents of favourite soups they served their families. They may not be at their own home but you can make them feel like they are at home!

For more recipes and to scale the recipes in this booklet, please visit our website at [www.CampbellFoodservice.ca](http://www.CampbellFoodservice.ca). In addition, Recipe Booklets for Entrees and Texture Modified foods can be found in the "Solutions by Segment" section of the website under Healthcare/Senior Living. For more information, call your Campbell Foodservice representative at 1-800-461-7687

**Home is where you make it™**





## *Simple and Delicious Soup Solutions*

### **Classic Tomato Soups with a Twist**

- Tomato and Bean soup
- Tomato & Brown Rice Soup
- Chicken Parmesan Soup
- Italian Vegetable & Bean Soup
- Tomato & Barley Soup
- Tomato Herb Florentine Soup
- Tomato Soup Customization ideas
- Tomato Soup Cupcakes or Cake

### **Souper Soups:**

- Chicken Corn Chowder
- Hearty Chicken & Vegetable Chowder
- Creamy Chicken and Bean Soup
- Turkey Pot Pie Soup
- Turkey Dinner Soup
- Home-style Turkey Vegetable Soup
- Creamy Broccoli, Turkey and Cheese
- Creamy Mushroom, Barley and Beef
- Country Style Ham and Bean



### **V8® Inspired Summer Soups:**

- Cool, Cool Gazpacho
- Chilled Summer Vegetable Soup

### **Gardenpure® Inspired Cream Soups:**

- Creamy Corn Chowder
- Carrot and Ginger Soup
- Minted Green Pea Soup



# *The Perfect Beginning For Every Ending*

## **Campbell's Low Sodium Vegetable Stock:**

- Vegetable and Quinoa soup
- Garden Vegetable soup
- Root Vegetable soup
- Tuscan White Bean & Vegetable
- Barley and Vegetable soup
- Fresh Mushroom soup
- White Bean & Spinach

## **Campbell's Low Sodium Chicken Stock:**

- Chicken Pasta Soup with Lemon and Spinach
- Chicken Rotini Noodle/Garden Veg
- Italian Wedding-style soup
- Chicken Pot Pie soup
- Chicken, Potato & Roasted Corn
- Turkey, Vegetable & Brown Rice

## **Campbell's Artisan Beef Stock**

- Asian Beef Vegetable
- Beef Penne with Red Pepper & Leek

## **Campbell's Scratch Starters - Broths:**

- French Onion Soup
- Beef, Barley and Mushroom Soup
- Consomme with Julienne Vegetables

## **Campbell's Concentrated Soup bases:**

- Egg Drop Soup
- Thai Pumpkin Soup
- Creamy Broccoli Cheddar
- Coastal Salmon Chowder
- Turkey Tetrazzini Soup
- Cream of Chicken and Cauliflower
- Cream of Vegetable soup with Variations



# Classic Tomato Soups with a Twist

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Try these amazing soup recipes....using **Campbell's Condensed Tomato canned soup – Regular or Low Sodium:**

- Tomato and Bean soup
- Tomato & Brown Rice Soup
- Chicken Parmesan Soup
- Italian Vegetable & Bean Soup
- Tomato & Barley Soup
- Tomato Herb Florentine Soup
- Tomato Soup Customization ideas
- Tomato Soup Cupcakes or Cake

Using **Campbell's 48 oz Condensed Reduced Sodium Tomato soup** and a few simple ingredients, create these new soup recipes to provide a twist to a familiar favourite that your residents will love. These soups can easily be pureed to create a wholesome soup for residents on texture modified diets.

# Tomato Bean Soup

Yield: 25 servings  
Prep Time: 10 minutes

Serving Size: 180 mL (6 oz)  
Cook Time: 15-20 minutes

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**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12/1.36 L (48 oz) #18987**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	1. Heat oil in a large pot over medium-heat. Add in onions and cook for about 5 minutes or until golden. 2. Add in garlic and sauté for an addition 2 minutes. 3. Add condensed soup, water, milk, tomatoes, pepper, parsley and basil to the pot and bring to a boil. 4. Add black beans and heat through. 5. Heat to an internal temperature of 165°F/75°C. 6. Serve and sprinkle with parmesan cheese as garnish.
Onion, chopped	2 small	2 small	
Garlic, minced	1 tbsp	15 mL	
<b><i>Campbell's</i> Condensed Reduced Sodium Tomato soup</b>	1-48 oz can	1-1.36 L can	
Water	2 ½ cups	625 mL	
Milk, 2%	2 ½ cups	625 mL	
Canned tomatoes, diced	4 cups	1 L	
Black Pepper, ground,	1 tbsp	15 mL	
Dried parsley	1 tbsp	15 mL	
Dried basil	1 tbsp.	15 mL	
Black beans*, rinsed, drained	4 cups	1 L	
Parmesan cheese, shredded	1 ¼ cup	300 mL	
			CCP: Hold hot at 140°F (60°C) or higher for service

**\*Recipe Suggestion:**

Substitute pinto beans, navy beans or lentils for black beans, if desired.

# Tomato & Brown Rice Soup

**Yields:** 16 servings    **Serving Size:** 250 mL (8 oz) plus garnish



**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. In a soup pot over medium-high heat, add onion and sauté 2-3 minutes. Stir in celery and continue to cook 2 minutes.
Sweet onion, minced	2 cups	500 mL	
Celery, minced	2 cups	500 mL	
<b><i>Campbell's</i> Condensed Reduced Sodium Tomato soup</b>	1- 48 oz. can	1- 1.36 L can	2. Add soup and water and stir well to combine. Bring to a boil; reduce soup to a simmer and cook for 10 minutes.
Water	8 cups	2 L	
Brown rice, cooked	4 cups	1 L	3. Add rice and pepper and parsley to soup. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: hold hot at 140°F (60°C) or higher for service.
Black pepper, ground	1 tsp	5 mL	
Parsley, chopped	½ cup	125 mL	

\* Can also use *Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016

# Chicken Parmesan Soup

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Using **Campbell's® Condensed Reduced Sodium Tomato soup** and a few simple ingredients, create this “amped up” soup to provide a twist to a familiar favourite that your residents will love. This soup can easily be pureed to create a wholesome soup for residents on texture modified diets.

# Chicken Parmesan Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL plus garnish

*Campbell's*

CLASSIC SOUPS

**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b><i>Campbell's</i> Reduced Sodium Condensed Tomato soup</b>	1-48 oz can	1-1.36 L can	1. In soup pot, mix soup, water and seasoning; bring to a simmer.
Water	48 oz	1.36 L	
Italian seasoning mixture	1 1/2 tbsp	25 mL	
Tomato, fresh, diced, 1/4-in. (0.5 cm)	3 cups	750 mL	2. Stir in tomatoes, onion and diced chicken. Return to a simmer. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Onion, sweet, chopped, caramelized	3 cups	750 mL	
Chicken breast, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g	
Parmesan Cheese, grated	1 cup	250 mL	
			3. Just before serving, stir in Parmesan cheese.
			4. Ladle 8 fl oz (250 mL) hot soup into bowl.
Cheese, Mozzarella, part-skim, shredded	2 cups	500 mL	5. Garnish each bowl with 2 tbsp (30 mL) mozzarella cheese and 2 tbsp (30 mL) croutons.
Croutons, seasoned	2 cups	500 mL	
			<b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

\* Can also use *Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016

# Italian Vegetable & Bean Soup

**Yields:** 16 servings    **Serving Size:** 250 mL (8 fl oz) plus garnish

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**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	2 tbsp	30 mL	1. In a soup pot over medium-high heat; add onions and sauté 2-3 minutes. Add garlic and continue to cook 2 minutes. Add escarole, cover and cook 2 minutes.
Sweet onion, minced	2 cups	500 mL	
Garlic, minced	1 tbsp	15 mL	
Escarole, washed and chopped	6 cups	1.5 L	
Oregano, dried	2 tsp	10 mL	2. Stir in oregano, reduce heat to a simmer and cook 10 minutes.
<b><i>Campbell's</i> Condensed Reduced Sodium Tomato soup</b>	1- 48 oz. can	1- 1.36 L can	3. Add soup and water stir well to combine. Bring soup to a boil.
Water	8 cups	2 L	
White beans, cooked	3 cups	750 mL	4. Add beans and heat through. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
			CCP: Hold hot at 140°F (60°C) or higher for service.
Parmesan cheese, grated (optional)	1/3 cup	80 mL	5. Garnish each serving with 1 tsp parmesan

\* Can also use *Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016

# Tomato & Barley Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL plus garnish

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**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	1 tbsp	15 mL	1. In a pot over medium-high heat; add onion and sauté 3 minutes. Stir in carrots, cover, reduce heat and cook 5 minutes.
Onions, finely diced	2 cups	500 mL	
Carrots, finely diced	2 cups	500 mL	
<b><i>Campbell's</i> Condensed Reduced Sodium Tomato soup</b>	1- 48 oz. can	1- 1.36 L can	2. Add soup and water and bring to a boil; mix until smooth and simmer for 8 minutes.
Water	8 cups	2 L	
Barley, cooked, drained	3 cups	750 mL	3. Stir in barley and return to a simmer. 4. Add dill and pepper. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Dill, fresh, minced	½ cup	125 mL	
Black pepper, ground	1 ½ tsp	7.5 mL	
CCP: Hold hot at 140°F (60°C) or higher for service.			
Dill sprigs, fresh, for garnish (optional)	16 sprigs	16 sprigs	5. Garnish each serving with 1 sprig of fresh dill.

\* Can also use ***Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016**

# Tomato Herb Florentine Soup

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Dress up **Campbell's® Condensed Reduced Sodium Tomato soup** with the addition of cooked spinach and a touch of lemon juice and seasoning.

# Tomato Herb Florentine Soup

**Yields:** 16 servings

**Prep Time:** 15 minutes

**Serving Size:** 250 mL (8 fl oz)

**Cook Time:** 20 minutes

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**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	3 tbsp	45 mL	1. In a soup pot, heat oil over medium heat; add onion and sauté for 3 minutes. Stir in garlic and continue to cook 2 minutes.
Onion, minced	2 cups	500 mL	
Garlic, minced	1 tbsp	15 mL	
<b><i>Campbell's</i> Reduced Sodium Tomato soup</b>	1-48 oz can	1-1.36 L can	2. Add soup and water and bring to a boil; reduce heat and simmer 10 minutes.
Water	48 oz	1.36 L	
Spinach, fresh, cleaned, julienned	1 lb, 2 oz	2.3 Kg	3. Stir in spinach, juice, zest and spices and simmer 5 minutes. Heat until internal temperature is 165°F (74°C) or higher for 15 seconds.
Lemon juice, fresh, squeezed	3 tbsp	45 mL	
Lemon zest, fresh	1 tbsp	15 mL	CCP: Hold at 140°F (60°C) or higher.
Italian seasoning blend, dried, no salt	1 tbsp	15 mL	
Red pepper, ground	½ tsp	2.5 mL	

\* Can also use *Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016



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# Tomato Soup Customization Ideas



Everyone loves **Campbell's® Condensed Tomato soup** and you love serving it to your residents. To keep things interesting and delicious, customize your menus with ingredients that you already have on hand. We've put together some delicious ideas for customizing your **Campbell's 48 oz Condensed Tomato soup** – available in both **Regular (#00016) and Reduced Sodium (#18987)**.

Take a look at our easy and tasty ideas below...we're sure you'll be inspired to come up with some of your own!

## Top with or stir in one or more of the following:

DAIRY	CRACKERS, etc.	SEASONINGS	MEAT	VEGETABLES
Shredded mozzarella	Goldfish® crackers	Basil	Sliced Pepperoni	Cooked vegetables
Shredded cheddar	Crumbled tortilla chips	Oregano	Wiener slices	Chopped onion
Sliced cheese	CROUTONS	Chili powder	Cooked chicken – cut up after cooking	Cooked beans – kidney, black beans, etc.
Grated Parmesan	Oyster crackers	Italian seasoning	Cooked ground beef	Sliced avocado
Grated Romano	Cooked rice	Dill	Crumbled bacon/bacon bits	Sliced mushrooms
Sour cream	Cooked pasta	Tabasco sauce	Cooked shrimp	Chopped celery
Plain yogurt	Shredded flour tortillas	Prepared pesto		Sliced black olives
Whole milk	Crumbled pretzels	Balsamic vinegar		Diced tomato
Cream		Prepared horseradish		Sliced green onion
		Lemon pepper seasoning		Pace® Salsa
		Worcestershire sauce		
		Maple Syrup		
		Garlic powder		
		Lemon juice		

# Tomato Soup Spice Cake or Cupcakes

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Another amazing use for **Campbell's Condensed Tomato soup**! Flavourful spice cake or cupcakes get super-moist and delicious when they're made with Tomato soup as the secret ingredient! Better make a double batch...these will disappear quickly.

# Tomato Soup Cake/Cupcakes

**Yields:** 50 servings    **Serving Size:** 2 ½" x 3 ¼" or cupcake    **Total Time:** 35 min.

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**Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987\***

INGREDIENTS	IMPERIAL	METRIC	METHOD
Flour, all purpose, sifted	6 cups	1.5 L	1. Mix flour, baking powder, baking soda, nutmeg, cinnamon and cloves. Set aside.
Baking powder	3 tbsp	45 mL	
Baking soda	½ tbsp	8 mL	
Nutmeg, ground	1 tsp	5 mL	
Cinnamon, ground	2 tsp	10 mL	
Cloves, ground	1 tsp	5 mL	
Shortening	1 ¼ cups	325 mL	2. Beat shortening with mixer at medium speed for 5 minutes.
Sugar	3 ½ cups	875 mL	3. Gradually add sugar and beat 5 minutes more or until light and fluffy. Scrape sides of bowl frequently.
Eggs, large, well-beaten	6	6	4. Add eggs. Beat for 2 more minutes.
<b><i>Campbell's</i> Condensed Reduced Sodium Tomato soup</b>	½ 48 oz can (24 oz)	750 mL	5. Combine soup with water. Add soup/water and flour mixture alternately, mixing until smooth.
Water	½ cup	125 mL	
Whipped topping or **Cream Cheese Frosting (prepared)	6 cups	1.5 L	6. Divide batter evenly between lined cupcake trays or greased and floured sheet pans (18" x 26"). One pan for 50 servings. 7. Bake at 350°F (180°C) for 35 minutes or until done. 8. Serve with whipped topping or cream cheese frosting (2 tbsp=30 mL) per serving.

\*\*Optional Cream Cheese Frosting (6 cups): Beat 2 lb (0.9 kg) cream cheese with ½ lb (225 g) butter until smooth. Add 2 tbsp (30 mL) lemon zest, and 1 tbsp (15 mL) vanilla extract and mix well. Gradually add 1.5 lb (680 g) confectioners sugar gradually to create a smooth, creamy frosting. Use as directed in recipe.

\* Can also use ***Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #00016**

# Souper Soups

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## Try these great Souper Soup recipes using...Campbell's® Condensed canned Soups:

- Chicken Corn Chowder
- Hearty Chicken & Vegetable Chowder
- Creamy Chicken and Bean Soup
- Turkey Pot Pie Soup
- Turkey Dinner Soup
- Home-style Turkey Vegetable Soup
- Creamy Broccoli, Turkey and Cheese
- Creamy Mushroom, Barley and Beef
- Country Style Ham and Bean

Start with a great **Campbell's Condensed Soup**, and add simple ingredients you have in your kitchen to increase calories, protein and fibre! A cost effective way to give your residents the comfort foods they crave and the nutrition they need! These **Souper Soup** recipes are great on their own, or can easily be pureed to create wholesome soups for residents on texture modified diets.

# Chicken Corn Chowder

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Create a delicious yet simple chowder with sweet corn, potatoes, peppers, “amped up” with chicken and a seasoning of thyme using **Campbell's® Condensed Cream of Chicken soup as the foundation.**

# Chicken Corn Chowder

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL  
**Prep Time:** 15 min.    **Cook Time:** 20 min.

*Campbell's*

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Feature Product: **Campbell's® Condensed Cream of Chicken soup, 12/48 oz, #01036**

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b>Campbell's Condensed Cream of Chicken</b> soup	1-48 oz can	1-1.36 L can	1. In soup pot, mix soup, water and thyme; bring to a simmer.
Water	48 oz	1.36 L	
Thyme, dry leaf	2 tsp	10 mL	
Corn, frozen, kernels, roasted	3 cups	750 mL	2. Stir in corn, potatoes, chicken and peppers; return to a simmer.  CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
Potatoes, cooked, cubed, 1/4-in. (0.5 cm)	3 cups	750 mL	
Peppers, bell, green & red, diced, ¼ inch (0.5 cm)	1 ½ cups	375 mL	
Chicken, cooked, diced 1/2-in, (1 cm)	2 lbs	900 g	
Scallions, thinly sliced, 1/8-in. (0.25 cm)	1 cup	250 mL	3. Portion 1 cup (250 mL) soup in bowl. CCP: Hold hot at 140°F (60°C) or higher for service.
			4. Garnish with 1 tbsp (15 mL) scallions.
			<b>Note for pureed menus:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Hearty Chicken & Vegetable Chowder

*Campbell's*  
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By combining **Campbell's® Condensed Cream of Mushroom soup** with a medley of hearty vegetables and chicken, this soup is bursting with flavour!

# Hearty Chicken & Vegetable Chowder

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL

**Prep Time:** 15 min.    **Cook Time:** 45 min.

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**Feature Product:** *Campbell's*® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), #01266  
or *Campbell's*® Condensed Cream of Celery soup, 12 x 1.36L (48 oz), #01166

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, canola	¼ cup	60 mL	1. In soup pot, heat oil over medium-high heat. Add onion and garlic and cook for 2 minutes, stir occasionally.
Onions, minced	4 ½ cups	1.13 L	
Garlic, minced	1 tbsp	15 mL	
<b><i>Campbell's</i> Condensed Cream of Mushroom or Celery, soup</b>	1-48 oz can	1-1.36 L can	2. Stir in soup, water and milk; bring to a boil.
Water	4 ½ cups	1.13 L	
Whole Milk	4 ½ cups	1.13 L	
Potatoes, fresh, red, raw, diced	9 cups	2.25 L	3. Stir in potatoes, zucchini, corn and chicken: return to a simmer. Cook for 35 minutes or until the potatoes are tender, stirring occasionally. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
Zucchini, fresh, diced	6 ¾ cups	1.7 L	
Corn, whole kernel, frozen	4 ½ cups	1.13 L	
Chicken, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g	
Parsley, fresh, chopped	½ cup	125 mL	4. Portion 1 cup (250 mL) soup in a bowl.  CCP: Hold hot at 140°F (60°C) or higher for service.  5. Garnish with chopped parsley.  <b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Creamy Chicken & Bean Soup

*Campbell's*

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Create a thick and hearty **"Souper Soup"** by adding barley, beef and a sprinkle of rosemary and thyme to **Campbell's® Condensed Cream of Chicken soup**. This soup can easily be pureed to create

# Creamy Chicken & Bean Soup

**Yields:** 18 servings    **Serving Size:** 8 oz/250 mL

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's*<sup>®</sup> Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. Heat oil in stockpot.
Onions, chopped	1 ¼ cups	325 mL	2. Add onions, and sauté over medium heat until tender.
<b>*Campbell's Condensed Cream of Chicken soup</b>	1-48 oz can	1-1.36 L can	3. Add soup, milk, beans, chicken, green peas and seasonings.
Milk, whole	6 cups	1.5 L	4. Stir until fully blended.
Great northern or white kidney beans, canned, drained	5 cups	1.25 L	5. Heat to a boil over medium-high heat, stirring frequently.
Canned green peas, drained	2 cups	500 mL	6. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
Chicken, breast, cooked, dice ¼ in.	12 oz	360 g	CCP: Hold hot at 140°F (60°C) or higher for service.
Garlic powder	1 tsp	5 mL	
Oregano, dried	½ tsp	2.5 mL	
Cumin, ground (optional)	½ tsp	2.5 mL	
			7. Ladle soup into serving bowls.
			8. Garnish each bowl with crisp bacon.
			<b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Turkey Pot Pie Soup

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Create a hearty soup using **Campbell's® Condensed Cream of Mushroom soup**, peas, carrots and turkey to inspire a soup surely to inspire reminiscence for your residents of family favourites.

# Turkey Pot Pie Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL  
**Prep Time:** 15 min.    **Cook Time:** 20 min.

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz) #01266*

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b>Campbell's Condensed Cream of Mushroom soup</b>	1-48 oz can	1-1.36 L can	1. In soup pot, mix soup and water; bring to a simmer.
Water	48 oz	1.36 L	
Peas, frozen	3 cups	750 mL	2. Stir in peas, carrots and turkey; return to a simmer and cook 5 minutes.  CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
Carrots, fresh, diced, 1/4-in. (0.5 cm)	3 cups ½ cup	750 mL 125 mL	
Parsley, fresh, minced	2 lbs	900 g	
Turkey, cooked, diced 1/2-in. (1 cm)			3. Just before serving, stir in parsley.
			4. Portion 1 cup (250 mL) soup in bowl. CCP: Hold hot at 140°F (60°C) or higher for service.
			<b>Note for pureed menus:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Turkey Dinner Soup

*Campbell's*  
CLASSIC SOUPS



Put a spin on a traditional meal with **Campbell's® Condensed Cream of Mushroom soup**, turkey, green beans, sage seasoning and cranberry sauce.

# Turkey Dinner Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL  
**Prep Time:** 15 min.    **Cook Time:** 20 min.

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's*® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
<i>Campbell's</i> Condensed Cream of Mushroom soup	1-48 oz can	1-1.36 L can	1. In soup pot, mix soup, water and spice mix; bring to a simmer.
Water	48 oz	1.36 L	
Sage, dry, rubbed	1 ½ tbsp	25 mL	
Beans, green, frozen, pieces	1 ½ cups	375 mL	2. Stir in beans and turkey; return to a simmer.
Parsley, fresh, minced	½ cup	125 mL	
Turkey, cooked, diced 1/2-in. (1 cm)	2 lbs	900 g	CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
			3. Just before serving, stir in parsley.
Cranberry sauce or jelly	1 cup	250 mL	4. Portion 1 cup (250 mL) soup in a bowl. CCP: Hold hot at 140°F (60°C) or higher for service.
			5. Garnish each serving with 1 tbsp (15 mL) cranberry sauce.
			<b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Home-style Turkey & Vegetable Soup

*Campbell's*

CLASSIC SOUPS



Create a thick and hearty “**Souper Soup**” by adding barley, beef and a sprinkle of rosemary and thyme to **Campbell's® Condensed Cream of Celery soup**. This soup can easily be pureed to create wholesome soups for residents on texture modified diets.

# Home-style Turkey & Vegetable Soup

**Yields:** 18 servings    **Serving Size:** 8 oz/250 mL

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's*® Condensed Cream of Celery soup, 12/48 oz, #01166

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b>*Campbell's Condensed Cream of Celery</b> soup	1-48 oz can	1-1.36 L can	1. Combine soup, milk, lentils, turkey, broccoli, carrots and seasonings in a stockpot.
Milk, whole	8 cups	2 L	
Canned lentils, drained	3 cups	750 mL	2. Heat to a boil over medium-high heat, stirring frequently.
Turkey, breast, cooked diced ¼"	1 lb	450 g	
Frozen, broccoli, chopped	2 lb	900 g	3. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
Carrots, shredded then chopped	1 cup	250 mL	
Garlic powder	1 tsp	5 mL	
Rosemary, dried	½ tsp	2.5 mL	CCP: Hold hot at 140°F (60°C) or higher for service.
Thyme, dried	½ tsp	2.5 mL	
			4. Stir until fully blended.
			5. Ladle soup into serving bowls.
			6. Garnish each bowl with finely chopped parsley.
			<b>Note for pureed menus:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Creamy Broccoli, Turkey & Cheese Soup

*Campbell's*  
CLASSIC SOUPS



Create a thick and hearty **“Souper Soup”** by adding barley, beef and a sprinkle of rosemary and thyme to **Campbell's® Condensed Cream of Broccoli soup**. This soup can easily be pureed to create wholesome soups for residents on texture modified diets.

# Creamy Broccoli, Turkey & Cheese Soup

**Yields:** 18 servings    **Serving Size:** 8 oz/250 mL

*Campbell's*

CLASSIC SOUPS

**Feature Product: *Campbell's*® Condensed Cream of Broccoli soup, 12/48 oz, #10096**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. Heat oil in stockpot.
Potatoes, cooked, peeled, cubed	20 oz	600 g	2. Add potatoes and toss to get coated in oil.
<b>*<i>Campbell's</i> Condensed Cream of Broccoli soup</b>	1-48 oz can	1-1.36 L can	3. Add soup, milk, turkey, carrots, broccoli, corn and seasonings.
Milk, whole	8 cups	2 L	4. Stir until fully blended.
Turkey, breast, cooked, diced ¼ in.	15 oz	450 g	5. Heat to a boil over medium-high heat, stirring frequently.
Carrots, diced	1 cup	250 mL	6. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
Frozen broccoli, chopped	2 lb	900 g	CCP: Hold hot at 140°F (60°C) or higher for service.
Canned corn, drained	2 cups	500 mL	
Parsley, dried	2 tbsp	30 mL	
Oregano, dried	½ tsp	2.5 mL	
	½ tsp	2.5 mL	
Cheddar cheese, grated	8 oz	240 g	7. Ladle soup into serving bowls.
			8. Garnish each bowl with sour cream and grated cheese.
			<b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Creamy Mushroom, Barley & Beef Soup

*Campbell's*  
CLASSIC SOUPS



Create a thick and hearty “**Souper Soup**” by adding barley, beef and a sprinkle of rosemary and thyme to **Campbell's® Condensed Cream of Mushroom soup**. This soup can also be easily pureed to create wholesome soups for residents on texture modified diets.

# Creamy Mushroom, Barley & Beef Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's*® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. Heat oil in stockpot.
Mushrooms, diced	4 cups	1 L	2. Add mushrooms, and sauté over medium heat until tender.
<b>*Campbell's Condensed Cream of Mushroom</b> soup	1-48 oz can	1-1.36 L can	3. Add soup, milk, barley, green peas, beef, carrots and seasonings.
Milk, whole	8 cups	2 L	4. Stir until fully blended.
Barley, cooked	4 cups	1 L	
Green peas, frozen	1 cup	250 mL	5. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
Beef, cooked diced ¼" or less	1 lb	450 g	
Carrots, shredded	1 cup	250 mL	CCP: Hold hot at 140°F (60°C) or higher for service.
Parsley, dried	2 tbsp	30 mL	
Garlic powder	1 tsp	5 mL	
Rosemary, dried	1 tsp	5 mL	
Thyme, dried	1 tsp	5 mL	
Sour cream	1 cup	250 mL	6. Ladle soup into serving bowls.
Paprika	dash	dash	7. Garnish each bowl with 1 tbsp (15 mL) sour cream and a dash of paprika or finely chopped parsley.
			<b>Note for pureed menus:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Country Style Ham & Bean Soup

*Campbell's*  
CLASSIC SOUPS



Create a thick and hearty “**Souper Soup**” by adding barley, beef and a sprinkle of rosemary and thyme to **Campbell's® Condensed Tomato soup**. This soup can easily be pureed to create wholesome soups for residents on texture modified diets.

# Country Style Ham & Bean Soup

**Yields:** 18 servings    **Serving Size:** 8 oz/250 mL

*Campbell's*

CLASSIC SOUPS

**Feature Product:** *Campbell's*® Condensed Tomato soup, 12 x 1.36 L (48 oz), #00016

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. Heat oil in stockpot.
Onions, diced	2 ½ cups	625 mL	2. Add onions, and sauté over medium heat until tender, about 1 minute.
<b>*Campbell's Condensed Tomato soup</b>	1-48 oz can	1-1.36 L can	3. Add soup, milk, beans, wheat bran, tomatoes, ham, tomato paste and seasonings.
Milk, whole	6 cups	1.5 L	4. Stir until fully blended.
Great northern or white kidney Beans, canned, drained	5 ½ cups	1.4 L	
Canned diced tomatoes	3 ¼ cups	800 mL	5. Reduce heat to low, and simmer for 10-15 minutes until heated thoroughly to 165°F (74°C).
Ham, cooked, dice ¼ in. (0.5 cm)	12 oz	360 g	CCP: Hold hot at 140°F (60°C) or higher for service.
Tomato paste	6 oz	180 g	
Wheat bran	1/3 cup	80 mL	
Garlic powder	1 tsp	5 mL	
Rosemary, dried	½ tsp	2.5 mL	
Thyme, dried	½ tsp	2.5 mL	
			7. Garnish each bowl with chopped basil.
			<b>Note for pureed menus:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# V8® Inspired Summer Soups



Start with delicious **V8 Vegetable Cocktail**, made with 8 vegetables, add a few simple ingredients and create these delicious vegetable based summer soups that your residents will love. Try serving these favourites at your next summer barbecue!

- Cool, Cool Gazpacho
- Chilled Summer Vegetable Soup

# Cool, Cool Gazpacho



This classic summer vegetable soup features **V8® Vegetable Cocktail** and is chock full of onion, pepper, cucumber and tomatoes, along with spiced garlic and pepper.

# Cool, Cool Gazpacho

**Yields:** 24 servings    **Serving Size:** 8 oz/250 mL

**Prep Time:** 30 min.    **Cook Time:** none



Feature Product: **V8® Vegetable Cocktail**, 12/48 oz, #00336

INGREDIENTS	IMPERIAL	METRIC	METHOD
Tomatoes, diced, canned or fresh	2 ½ qt	2.5 L	1. In large container with a lid, combine all ingredients.
<b>V8 Vegetable Cocktail</b>	2 qt	2 L	
Cucumber, peeled and seeded, diced	4 cups 1 cup	1 L 250 mL	2. Cover.
Sweet onion, finely chopped	1 cup	250 mL	
Bell pepper, yellow, and green, diced	½ cup ½ cup	125 mL 125 mL	3. Garnish with sticks of cucumber, celery ribs, pickled onions, fresh herb sprigs, etc.
Parsley, minced	3 tbsp	45 mL	
Vinegar, cider	2 tbsp	30 mL	CCP: Refrigerate below 40°F (4°C) at least 4 hours before serving.
Garlic, minced			
Hot red pepper sauce			

# Chilled Summer Vegetable Soup



This cool soup features **V8® Vegetable Cocktail** with summer flavours including zucchini, carrots, garlic, onion, corn, scallions, tomato and basil.

# Chilled Summer Vegetable Soup

**Yields:** 24 servings    **Serving Size:** 8 oz/250 mL

**Prep Time:** 35 min.    **Cook Time:** 10 min.



**Feature Product: V8® Vegetable Cocktail, 12/48 oz, #00336**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	1. In large skillet heat oil over medium-high heat; add onions and sauté 4 minutes, stirring often. 2. Stir in garlic and continue cooking 2 minutes. 3. Add carrots and cook 2 minutes, stirring often. 4. Add zucchini to skillet and continue to cook 3 minutes, until vegetables are crisp-tender. Remove from heat.
Sweet onion, chopped	1 cup	250 mL	
Garlic, minced	2 tbsp	30 mL	
Carrots, chopped	3 ½ cups	875 mL	
Zucchini, diced	4 cups	1 L	
<b>V8 Vegetable Cocktail</b>	3 qt	3 L	5. Stir in <b>V8 Vegetable Cocktail</b> , lemon juice and zest. Place in container with lid.
Lemon juice	1/3 cup	80 mL	
Lemon, zest	2 tbsp	30 mL	
Corn kernels, frozen, thawed, drained	3 cups	750 mL	6. Mix corn, tomatoes, scallions, basil and pepper sauce into soup mixture. Place in container with lid.  CCP: Refrigerate below 40°F (4°C) at least 4 hours before serving.
Tomatoes, canned, diced	2 cups	500 mL	
Scallions, thinly sliced	1 cup	250 mL	
Basil leaves, fresh, julienned	1 cup	250 mL	
Hot red pepper sauce	1 tbsp	15 mL	
			7. Garnish with sticks of cucumber, celery ribs, pickled onions, fresh herb sprigs, etc.

# Gardenpuree® Inspired Cream Soups



Try these great recipes using  
**Campbell's Gardenpuree...**

- Creamy Corn Chowder
- Carrot and Ginger Soup
- Minted Green Pea Soup

Start with delicious **Campbell's Gardenpuree** pureed garden vegetables, and add a few simple ingredients you have in your kitchen to create these easy, delicious and nutritious soups that your residents will crave time and time again! These soups are great on their own or can easily be pureed to create wholesome soups for residents on texture modified diets.

# Creamy Corn Chowder

*Campbell's.*  
**gardenpuree®**



This classic corn chowder features **Gardenpuree® Creamy Corn** and is full of hearty vegetables including kernel corn and potatoes, with a touch of herbs!

# Creamy Corn Chowder

**Yields:** 10 servings    **Serving Size:** 8 oz/250 mL

**Prep Time:** 15 min.    **Cooking Time:** 20 min.



Feature Product: **Gardenpuree® Creamy Corn, #15697**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Celery, diced finely	1 stalk	1 stalk	1. Pull leaves from celery stalk. Chop celery and onion.
Onion, medium, diced	1	1	
Olive oil	2 tbsp	30 mL	2. Heat oil in soup pot over medium-high heat. Add chopped celery, onion and thyme. Stir until vegetables start to brown.
Thyme, dry leaf	½ tsp	2 mL	
Milk, 2%	5 cups	1.3 L	3. Add milk, corn kernels, potato and <b>Gardenpuree Creamy Corn</b> .
Corn, frozen, kernels	1 cup	250 mL	Bring to boil. Stir frequently and cook 10 minutes or until the potatoes are tender but not mushy.
Potatoes, Yukon gold, peeled, cubed, 1/4-in. (0.5 cm)	1	1	
<b>Gardenpuree Creamy Corn</b>	½ tub - 1.9 lbs	½ tub - 0.9 kg	CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
Green onion, chopped finely	3	3	4. Add green onion to milk mixture and bring back to a boil.
Chives, fresh	¼ cup	60 mL	5. Garnish with fresh chives.
			CCP: Hold hot at 140°F (60°C) or higher for service.
			<b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).

# Carrot and Ginger Soup

**Yields:** 8 servings    **Serving Size:** 8 oz/250 mL

**Prep Time:** 5 min.    **Cook Time:** 15 min.

*Campbell's*  
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Feature Product: **Gardenpuree® Sweet Carrots, #15698**

**Campbell's® Low Sodium Vegetable stock #23025**

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b>Campbell's Low Sodium Vegetable Stock</b> , prepared	2 cups	500 mL	1. In a soup pot, bring stock to a boil. Add garlic powder, onion powder, curry powder, ginger powder, maple syrup and <b>Gardenpuree Sweet Carrots</b> ; return to a boil. Reduce heat, cover and simmer for 5-10 minutes. Remove from heat.
Garlic, powder	1 tsp	5 mL	
Onion, powder	1 tsp	5 mL	
Curry powder	½ tsp	2 mL	
Ginger powder	½ tsp	2 mL	
Maple syrup	2 tsp	10 mL	
<b>Gardenpuree Sweet Carrots</b>	½ tub - 1.9 lbs	½ tub - 0.9 kg	
Milk, 2%	2 cups	500 mL	2. Pour in milk, and heat over low heat.  CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.

# Minted Green Pea Soup

*Campbell's.*  
**gardenpuree**

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**SCRATCH**  
starters™

Stocks



A vibrant and refreshing soup created simply from **Gardenpuree® Buttered Peas** and **Campbell's® Low Sodium Vegetable Stock**

# Minted Green Pea Soup

**Yields:** 8 servings    **Serving Size:** 8 oz/250 mL  
**Prep Time:** 10 min.    **Cook Time:** 20 min.



Stocks

Feature Products: **Gardenpuree® Buttered Peas, #15696**  
**Campbell's® Low Sodium Vegetable Stock, #23025**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter	1 tbsp	15 mL	1. Melt butter in a medium saucepan over medium heat. Add onion and pepper and cook, stir occasionally until softened, about 3 minutes. 2. Add stock and bring to a boil.
Onion, medium, diced finely	1	1	
Pepper, ground	½ tsp	2 mL	
<b>Campbell's Low Sodium Vegetable Stock</b> , prepared	4 cups	1 L	
<b>Gardenpuree Buttered Peas</b>	½ tub - 1.9 lbs	½ tub - 0.9 kg	3. Add <b>Gardenpuree Buttered Peas</b> and baby peas and bring to boil. Reduce heat to medium low and simmer for 5 minutes.  CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
Baby peas, frozen	1 cup	250 mL	
Lemon juice	2 tsp	10 mL	4. Remove pan from heat, add lemon juice and mint, stir to combine.  CCP: Hold hot at 140°F (60°C) or higher for service.  <b>Note for pureed diets:</b> puree in small batches in food processor. Reheat the soup to internal temperature of 140°F (60°C).
Mint leaves, fresh, minced	¼ cup	60 mL	

# The Perfect Beginning for Every Ending!

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*



**Campbell's Scratch Starters™** offer a full line of flavourful broths, stocks and bases that make it easy to create scratch soups that your residents will crave bowl after bowl. **Try these great homemade Soup recipes....using Campbell's Scratch Starters™ - Broths:**

- French Onion Soup
- Beef, Barley and Mushroom Soup
- Consomme with Julienne Vegetables

# French Onion Soup

**Yields:** 16 servings

**Serving Size:** 180 mL (6 fl oz)

**Prep Time:** 10 minutes

**Cook Time:** 12-15 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*

**Feature Product:** *Campbell's®* Condensed Beef Consommé 12 x 1.36 L (48 oz) code #01046

INGREDIENTS	IMPERIAL	METRIC	METHOD
Yellow onion	8	8	1. Slice onions into thin strips.
Olive oil	2 tbsp.	30 mL	2. Add olive oil to stockpot, and heat to medium high.
Granulated Sugar	2 tsp	10 mL	3. Add onions, sugar and let mixture cook for about 30 minutes, stirring occasionally until they begin to caramelize to a deep golden brown colour.
<b>Campbell's Condensed Beef Consommé</b>	48 oz can	1.36 L can	4. Add <b>Campbell's Condensed Beef Consommé.</b> water and pepper to stockpot. Bring to a boil, then reduce to a simmer, and cook for 10 minutes longer.
Water	6 cups	6 cups	5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Balsamic Vinegar	2 tbsp	30 mL	
Ground pepper	2 tsp	10 mL	

CCP: Hold hot at 140°F (60°C) or higher for service.  
Optional: Garnish with Parmesan cheese.

# Beef, Barley and Mushroom soup

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*



Sauteing the beef and mushrooms adds flavour to this hearty and delicious soup made easily using **Campbell's® Condensed Beef Consommé**

# Beef, Barley and Mushroom soup

**Yields:** 16 servings

**Serving Size:** 6oz/180 mL

**Prep Time:** 10 minutes

**Cook Time:** 12-15 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*

**Feature Product:** *Campbell's®* Condensed Beef Consommé 12 x 1.36 L (48 oz) code #01046

INGREDIENTS	IMPERIAL	METRIC	METHOD
Beef, cut into ½ in (1.2 cm) pieces	½ lb	227 g	1. Sauté beef, mushrooms and shallots in olive oil until browned.
Mushrooms, sliced (fresh or canned, drained)	1 lb	454 g	2. Combine <b>Campbell's Condensed Beef Consommé</b> with water into a large stockpot.
Shallots, coarsely chopped	2	2	3. Add sautéed beef, mushrooms, shallots and barley to stockpot.
Olive oil	1 tbsp	15 mL	4. Reduce heat and simmer until barley is soft, about 12-15 minutes.
<b>Campbell's Condensed Beef Consommé</b>			5. Add ground pepper to taste.
Water	3 cups	750 mL	6. Garnish with chopped parsley (optional).
Quick cooking barley	3 cups	750 mL	
Ground pepper	2/3 cup	165 mL	
Fresh parsley, chopped (optional)	To taste	To taste	
			Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
			CCP: Hold hot at 140°F (60°C) or higher for service.

# Consommé with Julienne Vegetables

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*



Create this classic soup with ease using **Campbell's® Condensed Beef Consommé**

# Consommé with Julienne Vegetables

**Yield:** 16 servings

**Serving Size:** 180 mL (6 oz)

**Prep Time:** 10 minutes

**Cook Time:** 10 - 15 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Broths*

**Feature Product:** *Campbell's®* Condensed Beef Consommé 12 x 1.36 L (48 oz) code #01046)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Carrots, julienned	1 cup	250 mL	1. Cut vegetables into julienned strips and set aside.
Celery, julienned	1 cup	250 mL	
Leek, julienned	1 cup	250 mL	
<b><i>Campbell's</i> Condensed Beef Consommé</b>	48 oz can	1.36 L	2. Combine <b><i>Campbell's</i> Condensed Beef Consommé</b> with water.
Water	6 cups	1.5 L	
			3. Heat until comes to a boil.
			4. Add julienned vegetables and cook on medium heat for 5 minutes.
			5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
			CCP: Hold hot at 140°F (60°C) or higher for service.

# The Perfect Beginning for Every Ending!

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*



**Try these delicious Soup recipes....using Campbell's Scratch Starters™ Stocks:**

- Vegetable and Quinoa soup
- Garden Vegetable soup
- Root Vegetable soup
- Tuscan White Bean & Vegetable
- Barley and Vegetable soup
- Fresh Mushroom soup
- White Bean & Spinach
- Chicken Pasta Soup with Lemon and Spinach
- Chicken Rotini Noodle/Garden Veg
- Italian Wedding-style soup
- Chicken Pot Pie soup
- Chicken, Potato & Roasted Corn
- Turkey, Vegetable & Brown Rice
- Asian Beef Vegetable
- Beef Penne with Red Pepper & Leek

**Campbell's Scratch Starters™** offer a full line of flavourful broths, stocks and bases that make it easy to create scratch soups that your residents will crave bowl after bowl.

# Vegetable and Quinoa Soup

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*



A contemporary and nutritious twist to a hearty, comforting bowl of soup made easily with **Campbell's® Low Sodium Vegetable stock**

# Vegetable and Quinoa Soup

**Yields:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10-15 minutes

**Cook Time:** 25-35 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	¼ cup	60 mL	1. In stock pot, heat oil over medium heat; add onions and sauté 3 minutes, stirring often. 2. Add celery, carrots and turnip; continue sautéing for 5 more minutes.
Onions, diced	¾ cup	175 mL	
Celery, diced	¾ cup	175 mL	
Carrots, diced	1 cup	250 mL	
Turnip, diced	¾ cup	175 mL	
<b><i>Campbell's</i> Low Sodium Vegetable Stock, prepared*</b>	11 cups	2.75 L	4. Add prepared vegetable stock, sage and potatoes to pot and bring soup to a boil; reduce heat and simmer 20 minutes or until vegetable are tender.
Sage, dried	1 tbsp.	15 mL	
Potato, peeled and diced	1 cup	250 mL	
Quinoa, cooked	1 1/2 cups	375 mL	5. Add cooked quinoa, kale and parsley; simmer 5 minutes. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.
Kale, chopped (fresh or frozen)	4 oz	112 g	
Parsley, fresh chopped	¼ cup	60 mL	
			6. Garnish each serving with additional parsley, if desired.

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Garden Vegetable Soup

**Yields:** 25 servings    **Serving Size:** 6 oz/180 mL

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp, 2 tsp	40 mL	1. In a soup pot, heat oil over medium-high heat; add onions and carrots and sauté 4 minutes. 2. Add peppers and continue to cook 2 minutes or until tender. 3. Add stock and bring soup to a boil; reduce heat and simmer soup 10 minutes. 4. Stir in parsley and chives. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.
Sweet onion, minced	15 oz	426 g	
Carrots, diced	1 lb, 7 ¾ oz	675 g	
Red bell pepper, diced	1 lb, 8 ⅔ oz	700 g	
<b><i>Campbell's</i> Low Sodium Vegetable Stock, prepared</b>	13 ⅔ cups	3.4 L	
Parsley, chopped	2 ¼ cups	560 mL	
Chives, chopped	2 ¼ cups	560 mL	

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Root Vegetable Soup

**Yields:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10-15 minutes

**Cook Time:** 35-40 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil Onions, diced	2 tbsp 1 cup	30 mL 250 mL	1. In soup pot heat oil over medium-high heat; add onions and sauté 3 minutes, stirring often.
Parsnips, diced (frozen or fresh) Carrots, diced (frozen or fresh) Sweet Potato, canned, drained and chopped Butternut Squash, diced (frozen or fresh) Cumin, ground	½ lb ½ lb 1 ½ lb 1 ½ lb 1 tsp	227 g 227 g 680 g 680 g 5 mL	2. Add parsnips, carrots, sweet potato, squash and cumin. Continue sautéing for an additional 5 minutes.
<b><i>Campbell's Low Sodium Vegetable Stock, prepared*</i></b>	12 cups	3 L	3. Add stock to pot and bring soup to a boil; reduce heat and simmer 30 minutes until vegetables are very tender.
White pepper, ground Cilantro, fresh chopped (optional)	1 tsp ½ cup	5 mL 125 mL	4. Add pepper and return to a simmer. Puree until smooth. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.  5. Garnish each serving with chopped cilantro, if using.

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Tuscan White Bean and Vegetable Soup

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*



This delectable soup is easy to make with **Campbell's® Low Sodium Vegetable Stock**. It is brimming with vegetable goodness and is also suitable for Vegetarian diets.

# Tuscan White Bean and Vegetable Soup

**Yields:** 25 servings    **Serving Size:** 6 oz/180 mL plus garnish

*Campbell's*  
**SCRATCH**  
*starters™*

Stocks

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b><i>Campbell's</i> Low Sodium Vegetable Stock, Prepared</b>	13 2/3 cups cup	3.4 L	1. In a soup pot over medium-high heat, heat stock and bring to a boil, reduce heat and hold hot.
Olive Oil	2 ½ tsp	13 mL	2. Heat olive oil over medium heat. Sauté onion, leek and garlic in oil until softened. Add remaining ingredients except stock, tomatoes, parsley and beans. Sauté for 2 minutes, stirring well.
Onion, diced	4 oz	113 g	
Garlic, minced	1 ½ tsp	8 mL	
Leeks, thinly sliced	1 1/3 oz	38 g	
Carrots, diced	7 ¼ oz	206 g	3. Add stock and bring to a boil. Reduce heat and simmer for 20 minutes or until vegetables are tender.
Celery, thinly sliced	3 1/3 oz	94 g	
Red Pepper, diced	3 ¾ oz	106 g	
Zucchini, diced	7 oz	199 g	
Plum Tomatoes, canned, diced (not drained)	1 ¼ cups	315 mL	4. Add tomatoes, parsley , beans and black pepper. Simmer 5 minutes to heat through and serve.
Parsley, coarse chopped	1 tbsp	15 mL	5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
White beans, canned, rinsed and drained	2 1/3 cups	590 mL	
Black Pepper, ground	½ tsp	3 mL	

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Barley & Vegetable Soup

**Yields:** 25 servings    **Serving Size:** 6 oz/180 mL

*Campbell's*  
**SCRATCH**  
starters™

Stocks

**Feature Product:** *Campbell's*® Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	3 tbsp	45 mL	1. In a soup pot over medium-high heat, heat oil; add onions and sauté 3 minutes.  2. Add carrots and sage and sauté an additional 2 minutes.
Sweet onion, minced	13 ¼ oz	375 g	
Carrots, diced	1 lb, 6 ¼ oz	631 g	
Sage, dry, rubbed	1 tbsp, 2 tsp	25 mL	
<b><i>Campbell's</i> Low Sodium Vegetable Stock, prepared</b>	13 ⅔ cups	3.4 L	3. Add stock and tomato paste, bring to a boil; stir in barley, reduce heat and simmer 10 minutes. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.
Tomato paste	¼ cup, 1 tsp	65 mL	4. Garnish each serving with 2 tsp (10 mL) chopped chives and 1 tsp(5 mL) of low-fat sour cream.
Barley, cooked, drained	2 lb	908 g	
Chives, chopped	1 cup	250 mL	
Low-fat sour cream	½ cup	125 mL	
* 260 g dry barley yields 908 g when cooked			

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Fresh Mushroom Soup

**Yields:** 25 servings

**Serving Size:** 6 oz/180 mL plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 15-20 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted, or vegetable oil	1/3 cup	80 mL	1. In a soup pot, heat butter over medium-high heat; add onions and sauté 3 minutes. 2. Add mushrooms to pot and sauté mixture, stirring often, 5-7 minutes, until mushrooms are almost dry. 3. Stir in sherry, bring to a boil and reduce until almost dry.
Onions, minced	8 oz	227 g	
Mushrooms, fresh, coarsely chopped	2.2 lb	1 kg	
Dry Sherry or Madeira wine	¾ cup	175mL	
<b><i>Campbell's</i> Low Sodium Vegetable Stock, prepared</b>	16 cups	4 L	4. Add stock to pot and bring soup to a boil; reduce heat and simmer 10 minutes.
Thyme leaves, minced	¼ cup	60 mL	5. Add pepper and thyme. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
White pepper, ground	1 tbsp	15 mL	
Thyme, fresh, sprigs (optional)	25 sprigs	25 sprigs	
			6. Garnish each serving with a sprig of thyme, if using.

# White Bean and Spinach Soup

**Yields:** 25 servings    **Serving Size:** 180 mL (6 fl oz) plus garnish

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Vegetable Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive or vegetable oil	3 tbsp, 1 tsp	50 mL	1. In soup pot heat oil over medium heat; add garlic and sauté 2 minutes, stirring often to make sure it does not burn.
Garlic, minced	3 tbsp, 1 tsp	50 mL	2. Add spinach and cook 1 minute.
Spinach, frozen	11 ¼ oz	320 g	
<b><i>Campbell's</i> Low Sodium Vegetable Stock, prepared*</b>	15 ⅔ cups	3.75 L	3. Add stock to pot and bring soup to a boil; reduce heat and simmer 10 minutes.
White beans, canned, drained	6 ¼ cups	1.6 L	4. Add beans and simmer 5 minutes. Add pepper and Parmesan cheese; return to a simmer. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Black pepper, cracked	2 ½ tsp	12.5 mL	
Parmesan cheese	½ cup	125 mL	
Extra Parmesan cheese, for garnish (optional)	⅓ cup	80 mL	CCP: Hold hot at 140°F (60°C) or higher for service. 5. Garnish each serving with extra grated Parmesan cheese, if desired.

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Chicken Pasta Soup with Lemon and Spinach

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*



A twist on a familiar favourite soup using shell pasta, spinach and **Campbell's® Low Sodium Chicken Stock**, this comforting soup will have your residents craving another bowl!

# Chicken Pasta Soup with Lemon and Spinach

**Yields:** 25 servings

**Prep Time:** 10-15 minutes

**Serving Size:** 180 mL (6 oz) plus garnish

**Cook Time:** 15-20 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (code #23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	2 tbsp	30 mL	1. In stockpot heat oil over medium heat; add onions and garlic and sauté 3 minutes, stirring often. 2. Add carrots and continue to cook for 2 minutes more.
Onions, diced	1 cup	250 mL	
Garlic, minced	1 tbsp	15 mL	
Carrots, diced	1 cup	250 mL	
<b><i>Campbell's</i> Low Sodium Chicken Stock, prepared*</b>	15 cups	3.75 L	3. Add prepared stock and diced chicken to stockpot and bring soup to a boil; reduce heat and simmer 10 minutes.
Chicken, cooked, diced	1 lb, 4 oz	568 g	
Pasta, small shells, cooked**	1 lb, 1 oz	485 g	4. Add pasta, lemon zest and juice, heat for 1 minute. Add spinach and white pepper. 5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.
Lemon zest	3 tbsp	45 mL	
Lemon juice	¼ cup	60 mL	
Spinach, fresh baby, chopped**	6 oz	168 g	
White pepper, ground	1 ¼ tsp	6 mL	
<b>**Cook's notes:</b>			
• 220 g dry pasta yields 485 g cooked			
• 180 g spinach yields 5 cups packed: if unavailable, use frozen spinach			

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Chicken Rotini Noodle with Garden Vegetables

**Yields:** 25 servings    **Serving Size:** 6 oz/180 mL

Campbell's  
**SCRATCH**  
starters™

Stocks

**Feature Product:** *Campbell's*® Low Sodium Chicken Stock (product code 23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
<i>Campbell's</i> Low Sodium Chicken Stock, prepared	13 ⅔ cups cup	3.4 L	1. In pot over medium-high heat, bring prepared stock to a boil.
Chicken, cooked, diced 1/2- in. (1 cm)	1 lb, 9 oz	710 g	2. Stir in chicken and simmer 5 minutes.
Garden vegetable blend, frozen*	7 cups	1.75 L	3. Add Garden vegetable blend and simmer 5 minutes.
Rotini noodles, cooked	4 ½ cups	1.125 L	4. Stir in noodles, herbs and pepper. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Parsley, chopped	1/3 cup	90 mL	
Chives, chopped	1/3 cup	90 mL	
Black pepper, cracked	2 tbsp	30 mL	CCP: Hold hot at 140°F (60°C) or higher for service.

**\*Broccoli, corn and red peppers or other appropriate blends**

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Italian Wedding-style Soup

**Yield:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 40 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (product code 23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	1. Heat oil in stock pot over medium-high heat; add onions and sauté 3 minutes, stirring often. 2. Sauté meatballs until lightly browned, approximately 3 minutes.
Onions, diced	1 cup	250 mL	
Meatballs, pre-cooked, ½"	2.5 lbs	1.25 kg	
<b><i>Campbell's Low Sodium Chicken Stock, prepared*</i></b>	14 cups	3.5 L	3. Add prepared <b><i>Campbell's Low Sodium Chicken Stock</i></b> to pot and bring soup to a boil.
Orzo Pasta, dry	6 oz	175 g	4. Add pasta, and return to a boil. 5. Reduce heat and simmer 30 minutes.
Spinach, chopped, frozen	8 oz	227 g	6. Add spinach and parsley 7. Heat until internal temperature of 165°F (74°C) or higher is reached for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Parsley, fresh, chopped	½ cup	125 mL	

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Italian Wedding-style Soup

**Yield:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 40 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (product code 23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	1. Heat oil in stock pot over medium-high heat; add onions and sauté 3 minutes, stirring often. 2. Sauté meatballs until lightly browned, approximately 3 minutes.
Onions, diced	1 cup	250 mL	
Meatballs, pre-cooked, ½"	2.5 lbs	1.25 kg	
<b><i>Campbell's</i> Low Sodium Chicken Stock, prepared*</b>	14 cups	3.5 L	3. Add prepared <b><i>Campbell's</i> Low Sodium Chicken Stock</b> to pot and bring soup to a boil.
Orzo Pasta, dry	6 oz	175 g	4. Add pasta, and return to a boil. 5. Reduce heat and simmer 30 minutes.
Spinach, chopped, frozen	8 oz	227 g	6. Add spinach and parsley 7. Heat until internal temperature of 165°F (74°C) or higher is reached for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Parsley, fresh, chopped	½ cup	125 mL	

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Chicken Pot Pie Soup

**Yields:** 25 servings    **Serving Size:** 180 mL (6 fl oz) plus garnish

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (product code 23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted	½ cup	125 mL	1. Melt butter, add flour and cook for approximately 3 minutes, stirring to make roux.
Flour	½ cup	125 mL	
<b><i>Campbell's</i> Low Sodium Chicken Stock, prepared*</b>	14 cups	3.5 L	2. Heat stock to boiling. 3. Add hot stock slowly into the roux, whisking constantly to avoid lumps. Bring mixture to a simmer for 10 minutes to cook out the flour.
Chicken, cooked, diced ½" (1 cm)	1.25 lbs	570 g	4. Add chicken, mixed vegetables, potatoes, thyme and pepper.
Mixed vegetables, frozen, thawed	2 lbs	908 g	
Potatoes, frozen, diced	3 cups	750 mL	5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Thyme leaves, dried	3 tsp	15 mL	
White Pepper	2 tsp	10 mL	CCP: Hold hot at 140°F (60°C) or higher for service.
<b>Optional garnish:</b>			6. Garnish each serving with 1 tbsp croutons, or Puff Pastry cut-out, if using.
Either seasoned croutons OR Puff pastry cut out	1 ½ cups	375 mL	

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Chicken, Potato & Roasted Corn Chowder

**Yields:** 25 servings    **Serving Size:** 180 mL (6 fl oz) plus garnish

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (product code 23026)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	3 tbsp	45 mL	1. Pre-heat oven to 400°F (200°C). 2. In a bowl toss together oil, corn and chili powder. Transfer to a sheet pan and roast 15-20 minutes, turning occasionally. Remove from heat. Hold.
Corn kernels, frozen	2 lb	908 g	
Chili powder	1 tbsp	15 mL	
Vegetable oil	½ cup, 2 tbsp	150 mL	3. In a sauté pan, heat vegetable oil, add flour and cook until roux is formed.
Flour	½ cup, 2 tbsp	150 mL	
<b><i>Campbell's</i> Low Sodium Chicken Stock, prepared*</b>	14 cups	3.6 L	4. Heat stock to boiling. Gradually add hot stock to roux, whisking regularly to avoid lumps. Simmer for 10 minutes to cook out the flour.
Potatoes, frozen, diced	3 cups	750 mL	5. Stir in roasted corn mixture, potatoes and chicken; simmer 10-12 minutes.
Chicken, cooked, diced ½" (1 cm)	1 lb, 4 oz	568 g	
Half & half cream	2/3 cup	167 mL	6. Just before serving, add half & half and pepper and return to a simmer. Stir in cilantro. Keep warm. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Cayenne pepper, ground	½ tsp	3 mL	
Cilantro, chopped	½ cup	150 mL	

\* Diluted 3 parts water to 1 part stock concentrate  
as per package directions

# Turkey, Vegetable & Brown Rice Soup

**Yields:** 25 servings    **Serving Size:** 180 mL (6 fl oz) plus garnish

*Campbell's*  
**SCRATCH**  
*starters™*

*Stocks*

**Feature Product:** *Campbell's®* Low Sodium Chicken Stock (product code 23025)

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b><i>Campbell's</i> Low Sodium Chicken Stock, prepared*</b>	14 ½ cups	3.6 L	1. Heat stock and bring to a boil; reduce heat and simmer 8 minutes, stirring often. Keep warm.
Vegetable oil	5 tbsp	75 mL	2. In a soup pot, heat oil over medium heat; add onion and cook 2 minutes. Stir in celery and carrot and sauté 3 minutes, stirring often until softened. 3. Add flour to vegetable and oil mixture, stirring often to create a roux. 4. Gradually pour in warm stock, whisking to create a smooth soup. Cook for 10 minutes to cook out the flour. 5. Stir in turkey cubes and bring back to a boil.
Sweet onion, minced	5 ¼ oz	150 g	
Celery, minced	7 ⅓ oz	210 g	
Carrot, finely chopped	9 ⅓ oz	265 g	
Flour	¼ cup	60 mL	
Boneless turkey breast, cooked, cut into 1-in. (1.5 cm) cubes* * Deli turkey is an acceptable substitution if low in sodium	2 lbs.	908 g	6. Add steamed rice and sage; return to a simmer. 7. Season soup with sage and pepper. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Brown Rice, steamed	2 cups	500 mL	
Sage, dry, rubbed	1 tbsp	15 mL	
Black pepper, ground	2 tsp	10 mL	
Sage (optional garnish)			

\* Diluted 3 parts water to 1 part stock concentrate as per package directions

# Asian Vegetable Beef Soup

*Campbell's*  
**SCRATCH**  
starters™

Stocks



Using **Campbell's® Artisan Beef Stock**, with a lower sodium and flavourful dilution, and add an Asian medley of vegetables to create this colourful soup.

# Asian Vegetable Beef Soup

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL



*Campbell's*  
**SCRATCH**  
starters™

Stocks

**Feature Product: Campbell's® Artisan Beef Stock, #16921**

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b>Campbell's Artisan Beef Stock, undiluted</b>	½ cup	125 mL	1. In pot, combine stock and water and bring to a boil; reduce heat to simmer and cook 5 minutes.
Water	16 cups	4 L	
Cabbage, shredded	4 cups	1 L	2. Add vegetables and pepper and simmer soup 5 more minutes.
Carrots, shredded	3 cups	750 mL	
Red bell peppers, diced	2 cups	500 mL	
Ginger, fresh, minced	¼ cup	60 mL	
Red pepper, ground	¼ tsp	2 mL	
Scallions, chopped	1 cup	250 mL	3. Stir in scallions and soy sauce and return to simmer.
Low-sodium soy sauce	¼ cup	60 mL	4. Whisk in beaten eggs until evenly distributed. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Eggs, beaten	3 large	3 large	

# Beef Penne with Red Bell Pepper & Leek

**Yields:** 16 servings    **Serving Size:** 8 oz/250 mL



Campbell's  
**SCRATCH**  
starters™

Stocks

**Feature Product:** *Campbell's® Artisan Beef Stock, #16921*

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted, or vegetable oil	3 tbsp	45 mL	1. In a soup pot, heat butter over medium-low heat; add leeks and sauté 3 minutes. Reduce heat, cover and cook 8-10 minutes, stirring occasionally, adding water if they get too dry.
Leeks, trimmed, cleaned and sliced	4 cups	1 L	
<i>Campbell's Artisan Beef Stock</i> , undiluted	½ cup	125 mL	2. Add stock and water and bring to a boil; reduce heat and simmer 10 minutes.
Water	4 cups	1 L	
Penne pasta, cooked	2 cups	500 mL	3. Stir in penne pasta, red peppers, pepper and parsley and simmer 5 minutes. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Red bell pepper, julienned	2 cups	500 mL	
Black pepper, ground	1 tsp	5 mL	
Parsley, fresh minced	1 cup	250 mL	
			CCP: Hold hot at 140°F (60°C) or higher for service.

# The Perfect Beginning for Every Ending!

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*



Try these amazing Soup recipes....using Campbell's *Scratch Starters™* Concentrated Soup bases:

- Egg Drop Soup
- Thai Pumpkin Soup
- Creamy Broccoli Cheddar
- Coastal Salmon Chowder
- Turkey Tetrazzini Soup
- Cream of Chicken and Cauliflower
- Cream of Vegetable soup with Variations

**Campbell's Scratch Starters™** offer a full line of flavourful broths, stocks and bases that make it easy to create scratch soups that your residents will crave bowl after bowl.

# Egg Drop Soup

**Yields:** 25 servings    **Serving Size:** 180 mL (6 oz)

**Prep Time:** 10 minutes    **Cook Time:** 5 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*

**Feature Product: Campbell's® Vietnamese Pho Concentrated Soup Base (product code 2446)**

INGREDIENTS	IMPERIAL	METRIC	METHOD
<b><i>Campbell's Vietnamese Pho Concentrated Soup Base, prepared*</i></b>	17 $\frac{3}{4}$ cups	4.4 L	1. Heat stock until boiling. Simmer while preparing remaining ingredients.
Cornstarch	$\frac{1}{2}$ cup	125 mL	2. Combine cornstarch, water, ginger and garlic powder. Whisk mixture into hot stock until combined with no lumps. Heat over high heat until boiling, stirring occasionally.
Water	$\frac{3}{4}$ cup	180 mL	
Ginger, ground	2 tbsp	30 mL	
Garlic powder	1 $\frac{1}{4}$ tsp	6 mL	
Eggs, large**	12 each	12 each	3. Meanwhile whisk together the eggs in a small bowl. Once the broth has come to a boil, use a fork to whisk the eggs into the broth in a circular motion to create ribbons.
Sesame oil	1 $\frac{1}{2}$ tsp	8 mL	
Green Onions, thinly sliced	2 $\frac{1}{4}$ cups	560 mL	
Green Onions, for garnish (optional)	$\frac{1}{2}$ cup	125 mL	4. Stir in the sesame oil and first quantity of green onions until combined. 5. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds. 6. Serve immediately garnished with additional green onions, if using CCP: Hold hot at 140°F (60°C) or higher for service.

\*\* 12 eggs yields approximately 540 mL liquid eggs

\* Diluted 1 part water to 1 part concentrated soup base as per package directions



# Creamy Broccoli Cheddar Soup

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*



Create this delicious comfort soup with ease using **Campbell's® Classic Cream Concentrated Soup base**

# Creamy Broccoli Cheddar Soup

**Yields:** 25 servings

**Serving Size:** 6 oz/180 mL plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 30-35 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*

**Feature Product:** *Campbell's®* Classic Cream Concentrated Soup base (code24460)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter	¼ cup	60 mL	<ol style="list-style-type: none"><li>1. In a large pot or Dutch oven, melt butter over medium heat.</li><li>2. Add the onions and cook for 3 to 4 minutes, until they begin to soften. Add the nutmeg and broccoli.</li><li>3. Prepare <b><i>Campbell's®</i> Classic Cream Concentrated Soup Base*</b> as per package directions.</li><li>4. Reduce the heat to low and simmer for 20 to 30 minutes, or until the broccoli is tender.</li><li>5. While the soup is simmering bring a pot of water to boil and add in the reserved 1 cup of broccoli florets. Cook for 1-2 minutes, strain and run under cold water. Set broccoli aside.</li><li>6. Add the cheese, a handful at a time, to stockpot stirring to melt the cheese after each addition.</li><li>7. Garnish with sprinkle of cheddar cheese on top.</li></ol> <p>CCP: Hold hot at 140°F (60°C) or higher for service.</p>
Yellow onion, finely chopped	1 cup	250 mL	
*Broccoli, florets, chopped	6 cups	1.5 L	
Nutmeg	½ tsp	3 mL	
<b><i>Campbell's®</i> Classic Cream Concentrated Soup Base, prepared</b>	10 cups	2.5 L	
Cheddar cheese, shredded	2 cups	500 mL	
Salt and pepper, to taste			

\*Could substitute frozen broccoli florets.

\* Diluted 1 part water to 1 part concentrated soup base as per package directions

# Coastal Salmon Chowder

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*



Coastal Salmon Chowder is delicious, hearty and created with ease using **Campbell's®**  
**Classic Cream Concentrated Soup base.**

# Coastal Salmon Chowder

**Yields:** 25 servings    **Serving Size:** 6 oz/180 mL plus garnish

**Prep Time:** 10 minutes    **Cook Time:** 26-30 minutes

Campbell's  
**SCRATCH**  
starters™

Bases

**Feature Product:** *Campbell's*® Classic Cream Concentrated Soup base (code24460)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Margarine	¼ cup, 1 tbsp	75 mL	1. In a soup pot, heat margarine over medium heat; add onions and sauté 3 minutes.
Onions, chopped	5 oz	142 g	2. Add celery and green pepper and sauté mixture, stirring often, 3 minutes until vegetables are softened.
Celery, chopped	4 oz	113 g	
Green Pepper, chopped	5 ½ oz	156 g	
<b><i>Campbell's</i> Classic Cream Concentrated Soup base, prepared*</b>	14 cups	3.6 L	3. Add prepared soup base and potatoes to the pot and bring soup to a boil; reduce heat and simmer covered for 20 minutes or until potatoes are tender.
Potatoes, peeled and diced	15 ⅓ oz	435 g	4. Add salmon and dill. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Salmon, cooked and flaked**	1 lb, 1 oz	483 g	
Dill weed, fresh, chopped	3 tbsp	45 mL	
			CCP: Hold hot at 140°F (60°C) or higher for service.
** Canned Sockeye salmon can also be substituted.			5. Garnish each serving with additional dill, if desired.

\* Diluted 1 part water to 1 part soup base concentrate as per package directions

# Turkey Tetrazzini Soup

**Yields:** 25 servings

**Serving Size:** 180 mL (6 oz)

**Prep Time:** 10 minutes

**Cook Time:** 26-30 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*

**Feature Product:** *Campbell's*® Classic Cream Concentrated Soup base (code 24460)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	1. In a soup pot over medium-high heat, heat oil and add onions; sauté 3 minutes.
Onion, minced	¾ cup	187 mL	2. Add carrots , celery and mushrooms and continue sautéing for an additional 5 minutes.
Carrots, diced	1 cup	250 mL	
Celery, diced	½ cup	125 mL	
Mushrooms, canned, sliced (drained)	1 cup	250 mL	
<b><i>Campbell's</i> Classic Cream Concentrated Soup base, prepared*</b>	14 cups	3.5 L	3. Add <b><i>Campbell's</i> Classic Cream Concentrated Soup Base</b> , and bring to a boil.
Egg Noodles, medium	7 ½ oz	213 g	4. Stir in noodles and turkey; reduce heat and simmer 10 minutes or until noodles are softened.
Turkey Breast, cooked, shredded**	15 oz	420 g	5. Add green peas.
Green Peas, frozen	2 ½ cups	625 mL	6. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
Parsley, chopped for garnish (optional)	½ cup	125 mL	CCP: Hold hot at 140°F (60°C) or higher for service
			7. Garnish with chopped parsley, if using.

\*\* Option to use cooked chicken instead of turkey for Chicken Tetrazzini

\* Diluted 1 part water to 1 part soup base concentrate as per package directions

# Cream of Chicken and Cauliflower

**Yields:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 26-30 minutes

*Campbell's*  
**SCRATCH**  
*starters™*

*Bases*

**Feature Product:** *Campbell's®* Classic Cream Concentrated Soup base (code 24460)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Margarine	1/3 cup	75 mL	1. In a soup pot, heat margarine over medium heat; add onions and sauté 3 minutes. 2. Add cauliflower and sauté mixture, stirring often, for 3 minutes until vegetables are softened.
Onions, chopped	¾ cup	175 mL	
Cauliflower, frozen, chopped	1.5 lbs	680 g	
<b><i>Campbell's</i> Classic Cream Concentrated Soup Base, prepared*</b>	14 cups	3.6 L	3. Add prepared <b><i>Campbell's</i> Classic Cream Concentrated Soup Base</b> to the pot and bring soup to a boil; reduce heat and simmer covered for 20 minutes or until cauliflower is tender.
Chicken, cooked, diced	1.2 lbs	545 g	4. Add chicken and parsley. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.  CCP: Hold hot at 140°F (60°C) or higher for service.
Parsley, fresh, chopped	3 tbsp	45 mL	
			5. Garnish each serving with additional parsley, if desired

\* Diluted 1 part water to 1 part soup base concentrate as per package directions

# Cream Of Vegetable Soup with Variations

**Yields:** 25 servings

**Serving Size:** 180 mL (6 oz) plus garnish

**Prep Time:** 10 minutes

**Cook Time:** 26-30 minutes

Campbell's  
**SCRATCH**  
starters™

Bases

**Feature Product:** *Campbell's*® Classic Cream Concentrated Soup base (code 24460)

INGREDIENTS	IMPERIAL	METRIC	METHOD
Margarine	¼ cup	60 mL	1. In a soup pot, heat margarine over medium heat; add onions and sauté 3 minutes.
Onions, chopped	¾ cup	175 mL	2. Add mixed vegetables and sauté mixture, stirring often, for 3 minutes until vegetables are softened.
Mixed Vegetables, raw or frozen, chopped**	2.2 lb	1 kg	
<b>Campbell's Classic Cream Concentrated Soup base, prepared*</b>	14 cups	3.6 L	3. Add <b>Campbell's Classic Cream Concentrated Soup Base</b> to the pot and bring soup to a boil; reduce heat and simmer covered for 20 minutes or until vegetables are tender.
Parsley, chopped (optional)	½ cup	125 mL	5. If desired, puree soup until smooth. Heat until internal temperature of 165°F (74°C) or higher for 15 seconds.
**carrots, green beans, cauliflower, broccoli, mushrooms or other appropriate vegetables - fresh or frozen			CCP: Hold hot at 140°F (60°C) or higher for service.
<b>Variations:</b> Always use onions and any other combination of vegetables and/or protein to total 1 kg in weight			6. Garnish each serving with chopped parsley, if desired.
<b>Good protein choices:</b> diced chicken, turkey or ham, baby shrimp, clams, fish, cheese			<b>Suggested combinations:</b> Broccoli and Cauliflower Mushrooms and Chicken Leeks, Red Peppers Leek and Sweet Potato Spinach (frozen) Turkey and Squash Roasted Corn and Potato

\* Diluted 1 part water to 1 part soup base concentrate as per package directions



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