

AS YOUR  
PARTNER,  
WE'RE *always*  
FINDING *new*  
WAYS TO USE  
*our* SOUPS.

*Campbell's*

SIGNATURE SOUPS

## CAMPBELL'S® SIGNATURE BOSTON CLAM CHOWDER

Product Code: 11904 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

Where you take our soup is limited only by your imagination.

Satisfying and rich, our thick chowder is loaded with potatoes, clams, celery, onions and real cream. This hearty chowder is guaranteed to be a favourite with your guests.

### WHY SHOULD THIS SOUP BE ON YOUR MENU?

#### *Versatility of Seafood menu offerings:*

Conveys quality and is both healthy and filling, all attributes guests desire in soup\*

#### *Broaden and differentiate your customer base:*

Health-conscious patrons are seeking a hearty, home-made style soup

#### *1:1 Reconstitution:*

Easy to prepare with water (or milk for a chowder)

#### *Carefully Crafted:*

We carefully select only quality ingredients and leave out anything unnecessary

\* Source: Technomic, Inc., The Left Side of the Menu: Soup & Salad Consumer Trend Report (2016)

*C*  
CRAFTED  
with  
CARE

EVERY INGREDIENT EARNS ITS PLACE

VERSATILE, QUALITY  
PRODUCTS SURE TO MEET  
AND EXCEED YOUR PATRONS'  
CULINARY EXPECTATIONS.

A special chowder, loaded with fresh fish and seafood, gets topped off with toasted sourdough croutons for a high-end version of the roadhouse classic.

*Seafood Chowder with Old Bay  
Croutons & Tarragon*

PREP TIME: 25 MINS • COOK TIME: 25 MINS

TOTAL TIME: 50 MINS • MAKES: 12 SERVINGS

For this and other great recipes, please visit:  
[campbellsfoodservice.ca](http://campbellsfoodservice.ca)

*Campbell's*  
FOODSERVICE

MADE TO SERVE™

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## Creamy Clam Lasagna with Bacon

PREP TIME: 30 MINS • COOK TIME: 2 HRS

TOTAL TIME: 2 HRS 30 MINS • MAKES: 16 SERVINGS

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LASAGNA NOODLES ARE LAYERED *with* MOZZARELLA *and* EMMENTAL CHEESE, AS WELL AS A THICK *and* CREAMY CLAM SAUCE ACCENTED WITH *fresh* HERBS AND DOUBLE-SMOKED BACON.

2 lb (908 g)  
½ cup (125 mL)  
1 tub (1.81 kg/4 lb)

6 cups (1.5 L)  
2 cups (500 mL)  
1 ⅓ cups (330 mL)  
⅔ cup (150 mL)  
½ cup (125 mL)  
1.25 lb (567 g)  
4 cups (1 L/454 g/1 lb)  
4 cups (1 L/454 g/1 lb)

double-smoked bacon, chopped  
all-purpose flour  
Campbell's® Signature Condensed Boston Clam Chowder  
milk  
corn kernels  
chopped parsley, divided  
chopped chives  
chopped dill  
oven-ready lasagna noodles  
shredded mozzarella cheese  
shredded Emmental cheese

1. Cook bacon in large, straight-sided skillet until crisp; transfer with slotted spoon to paper towel-lined plate. Sprinkle flour over bacon fat in skillet; cook, stirring, for about 3 minutes or until golden brown. Whisk in soup and milk until smooth. Simmer for 10 to 15 minutes or until thickened. Remove from heat. Stir in corn, 1 cup (250 mL) parsley, chives and dill.
2. Ladle some sauce over bottom of full hotel pan (4"/10 cm deep). Layer lasagna noodles, sauce, bacon, mozzarella and Emmental in hotel pan. Can be covered and refrigerated for up to 1 day.

**Serving:** Cover and bake in 350°F (180°C) for 1 hour. Uncover and bake for about 30 minutes or until bubbling and top is golden. Sprinkle with 1 tsp (5 mL) dill before serving.

NO ONE CAN RESIST WAFFLE FRIES, *especially* WHEN SMOTHERED *with* CREAMY CLAM CHOWDER, CHEESE, TOMATOES *and* CHIVES – A SURE CROWD-PLEASER!

2 lb (908 g)  
½ cup (125 mL)  
5 cups (1.2 L)  
1 tub (1.81 kg/4 lb)

2 cups (500 mL)

**Serving:**

8 lb (3.63 kg)  
8 cups (2 L)  
4 cups (1 L)  
1 cup (250 mL)  
16

bacon, chopped  
all-purpose flour  
milk  
Campbell's® Signature Condensed Boston Clam Chowder  
corn kernels

waffle fries  
shredded Cheddar cheese  
seeded chopped tomatoes  
chopped fresh chives  
lemon wedges

1. Cook bacon in large, straight-sided skillet until crisp; transfer with slotted spoon to paper towel-lined plate. Sprinkle flour over bacon fat; cook, stirring, for about 3 minutes or until golden brown. Whisk in milk, a little at a time, until smooth.
2. Whisk in soup until combined. Simmer for 10 to 15 minutes or until thickened. Remove from heat. Stir in corn and bacon. Refrigerate for up to 3 days.

**Serving:** Deep-fry 1 lb (450 g) waffle fries until crisp; arrange on shallow serving platter. Ladle 1 ½ cups (375 mL) prepared warmed sauce over fries. Top with 1 cup (250 mL) shredded Cheddar, ½ cup (125 mL) tomatoes and 2 tbsp (30 mL) chives. Serve immediately with 2 lemon wedges.



## Loaded Clam Chowder Waffle Fries

PREP TIME: 20 MINS • COOK TIME: 20 MINS

TOTAL TIME: 40 MINS • MAKES: 8 SERVINGS

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