

Campbell's

SIGNATURE SOUPS

CAMPBELL'S® SIGNATURE BUTTERNUT SQUASH

Product Code: 12060 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

Add a taste of autumn to many different dishes. Creamy and rich purée of butternut squash seasoned with the warmth of cinnamon, nutmeg, ginger and delicately spiced with a touch of garlic. An irresistible taste combination your guests will ask for all year long.

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Carefully crafted:

Full of what your guests love. We carefully select only quality ingredients and leave out anything unnecessary

Expand your soup menu:

33% of patrons claim they want soup they can't make at home*

Profitable option:

Guests are willing to pay more for items with servings of vegetables

1:1 Reconstitution:

Lets you use the pack as a measuring device

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

EARTHY,
HEARTY.
and, MOST
IMPORTANTLY,
IT'S
VERSATILE.

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE

GIVE YOUR PATRONS THE
COMFORTING SOUPS THEY
CRAVE WITH A NEW TWIST!

Here's a bright and flavourful chili loaded with lean turkey, wilted greens and garnished with delicate fresh ingredients.

Butternut Squash and Turkey Chili with Kale

PREP TIME: 25 MINS • COOK TIME: 1 HR 15 MINS

TOTAL TIME: 1 HR 40 MINS • MAKES: 22 SERVINGS

For this and other great recipes, please visit:
campbellsfoodservice.ca

Campbell's
FOODSERVICE

MADE TO SERVE™

Visit campbellsfoodservice.ca to learn more.



Campbell's

SIGNATURE SOUPS

THIS RICH *and* VIBRANT CURRY TASTES LIKE IT'S BEEN SIMMERING FOR *hours*. BUT ACTUALLY COMES *together* IN LESS THAN AN HOUR.

1 tub (1.81 kg/4 lb)

4 cups (1 L)

4 cups (1 L)

½ cup (125 mL)

4 cups (1 L)

Campbell's® Signature
Condensed Butternut Squash Soup
water
coconut milk
red Thai curry paste
chopped red pepper

Serving:

3 lb (1.36 kg)

12 cups (3 L)

8 cups (2 L)

¾ cup (175 mL)

¾ cup (175 mL)

¾ cup (175 mL)

12

large shrimp, peeled and deveined
tightly packed baby spinach leaves
steamed basmati rice
chopped cilantro
chopped green onions
chopped peanuts
lime wedges

1. Whisk together soup, water, coconut milk and curry paste; bring to simmer. Cook for 20 to 25 minutes, adding red pepper during the last 10 minutes. Let cool completely. Refrigerate for up to 5 days. Makes 20 cups (5 L).

Serving: 1⅔ cups (400 mL) soup until steaming. Stir in ¼ lb (113 g) shrimp and 1 cup (250 mL) spinach. Cook for about 3 minutes or until shrimp are opaque. Serve over ¾ cup (150 mL) basmati rice in serving bowl. Garnish with 1 tbsp (15 mL) chopped cilantro, 1 tbsp (15 mL) green onions, 1 tbsp (15 mL) crushed peanuts and lime wedge.

Butternut Squash Red Curry

PREP TIME: 20 MINS • COOK TIME: 30 MINS

TOTAL TIME: 50 MINS • MAKES: 12 SERVINGS

THIS CHEESE-FILLED BAKED PASTA DISH IS *the* ULTIMATE COMFORT FOOD, PERFECT FOR *any* TIME OF YEAR.

¼ cup (60 mL)

2 tbsp (30 mL)

8 cups (2 L)

2 cups (500 mL)

2 tbsp (30 mL)

2 tbsp (30 mL)

1 tsp (5 mL)

1 cup (250 mL)

1 tub (1.81 kg/4 lb)

4 cups (1 L)

4 cups (1 L)

4 lb (3 L)

16 cups (4 L)

4 cups (1 L)

3 cups (750 mL)

1 cups (250 mL)

Serving:

6 lb (2.72 kg)

canola oil

butter

sliced mixed mushrooms
(such as button, cremini, oyster and shiitake)

chopped white onion

minced garlic

chopped fresh thyme

each salt and pepper

dry white wine

Campbell's® Signature Condensed Butternut Squash Soup

water

18% table cream

cooked shredded chicken

baby spinach

shredded mozzarella cheese

shredded Asiago cheese

grated Parmesan cheese

cheese-filled tortellini, cooked

1. Set oven to broil. Heat oil and butter in large stock pot set over medium-high heat; cook mushrooms for 13 to 15 minutes or until tender. Add onion, garlic, thyme, salt and pepper; cook for 3 to 5 minutes or until mushrooms are browned and most of the liquid has evaporated.

2. Deglaze with wine; simmer for 8 to 10 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Add chicken; cook for about 20 minutes or until sauce is reduced slightly. Stir in spinach until wilted. Remove from heat and let cool completely. Refrigerate for up to 3 days. In large bowl, combine all three cheeses.

Serving: Heat 1 cup (250 mL) sauce until bubbling; toss with 6 oz (170 g) tortellini. Spread into heatproof shallow dish. Sprinkle with ½ cup (125 mL) cheese blend. Broil for about 2 minutes or until melted and golden.



Chicken and Spinach Baked Tortellini

PREP TIME: 20 MINS • COOK TIME: 55 MINS

TOTAL TIME: 1 HR 15 MINS • MAKES: 16 SERVINGS

Campbell's

FOODSERVICE

MADE TO SERVE™

Visit campbellsfoodservice.ca to learn more.

