

Campbell's

SIGNATURE SOUPS

WE'RE HERE TO
HELP YOU *take*
CLASSIC SOUP
AND MAKE
more WITH IT.

CAMPBELL'S® SIGNATURE CREAM *of* CHICKEN

Product Code: 08054 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

This classic is more than just soup. Deliciously thick and creamy, loaded with tender seasoned chicken, diced red peppers, celery and seasoned with a touch of garlic. This soup is sure to be a crowd pleaser!

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Chicken is a crowd pleaser protein:

And is the preferred soup protein

Made-from-scratch taste made easy:

Fully prepared, consistent taste and appearance – every time.

1:1 Reconstitution:

Easy to prepare with water or milk for a chowder

Convenient Packaging:

Split pack tray allows for quicker preparation and half pack batches

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE

INCREASE PROFITABILITY
AND BACK-OF-HOUSE
CONVENIENCE.

Topped with puff pastry, this individual pie with rich and creamy chicken and crab filling is a decadent dish.

Chicken and Crab Pot Pie

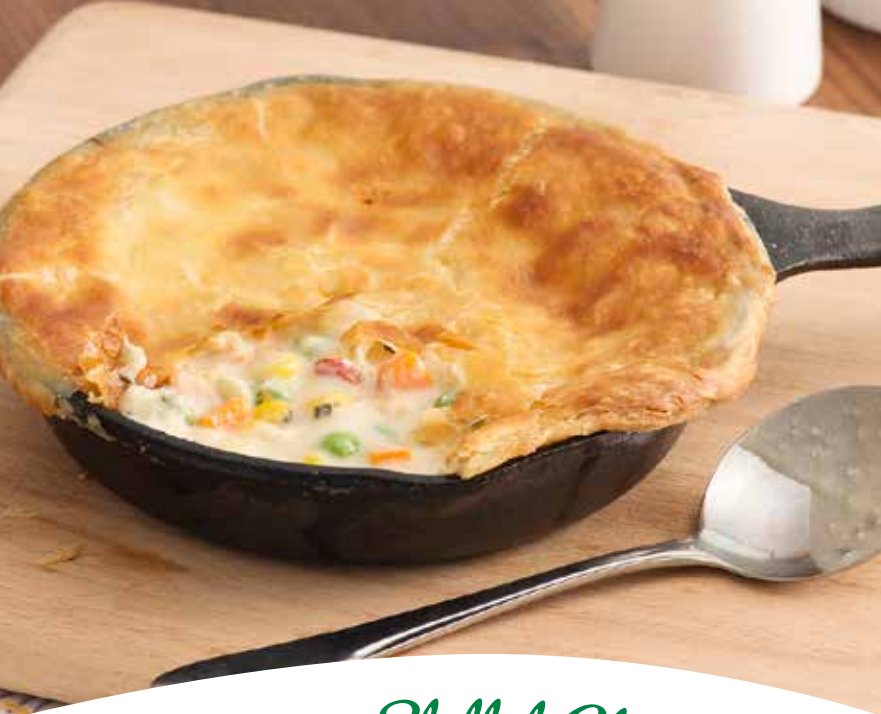
PREP TIME: 30 MINS • COOK TIME: 35 MINS

TOTAL TIME: 1 HR 5 MINS • MAKES: 8 SERVINGS

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

Visit campbellsfoodservice.ca to learn more.





Classic Skillet Chicken Pot Pie

PREP TIME: 30 MINS • COOK TIME: 30 MINS

TOTAL TIME: 1 HR • MAKES: 12 SERVINGS

THIS *colourful*, HEARTY CHOWDER IS *loaded* WITH MORSELS OF CHICKEN IN A RICH SAUCE *that* WILL SATISFY.

4 lb (1.81 kg)
2 tsp (10 mL)
½ cup (125 mL)
2 cups (500 mL)
3 lb (1.36 kg)
2 tbsp (30 mL)
2 tbsp (30 mL)
1 tub (1.81 kg/4 lb)

8 cups (2 L)
1 tbsp (15 mL)
4
5 lb (2.3 kg)
3 lb (1.4 kg)
4 cups (1 L)
4 cups (1 L)
2 cups (500 mL)
40

cubed boneless skinless chicken (white and/or dark meat)
each salt and pepper
canola oil
chopped Vidalia onions
carrots, peeled and cut into chunks
minced garlic
anchovy paste
Campbell's® Signature Condensed Cream of Chicken Soup
Campbell's® 30% Reduced Sodium Chicken broth
Worcestershire sauce
bay leaves
sweet potatoes, peeled and cut into chunks
parsnips, peeled and cut into chunks
peas
corn
chopped fresh parsley
all-butter biscuits, warmed

1. Toss chicken with salt and pepper. Heat some of the oil in large stock pot set over high heat; brown chicken all over in batches, adding more oil as needed; set aside. Add onions, carrots, garlic and anchovy paste to stockpot; cook, stirring occasionally, for about 10 minutes or until softened.
2. Stir in soup, broth and Worcestershire sauce until well combined. Add bay leaves and bring to simmer. Return chicken and any accumulated juices to stockpot. Simmer for about 30 minutes or until chicken is tender.
3. Add sweet potatoes and parsnips. Simmer for about 45 minutes or until vegetables are cooked through. Discard bay leaves. For future service, stew can be cooled thoroughly and refrigerated for up to 3 days. For immediate service, stir in peas, corn and parsley. Serve with warm biscuit.

Serving: In small saucepan, heat 1½ cups (375 mL) stew, and ¼ cup (60 mL) each peas and corn. Stir in 2 tbsp (30 mL) chopped parsley before serving.

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A GOOD CHICKEN POT PIE *never* GOES OUT OF STYLE.

Filling:

¼ cup (60 mL)
2 cups (500 mL)
2 cups (500 mL)
2 cups (500 mL)
1 tsp (5 mL)
1 tub (1.81 kg/4 lb)

2 cups (500 mL)
2 cups (500 mL)
2 cups (500 mL)
¼ cup (60 mL)

Pastry:

4
Flour for dusting
2

1 tbsp (15 mL)

Serving:

2 tbsp (30 mL)

canola oil
chopped onions
chopped celery
chopped carrots
salt and pepper
Campbell's® Signature Condensed Cream of Chicken Soup
milk
corn
peas
finely chopped fresh chives

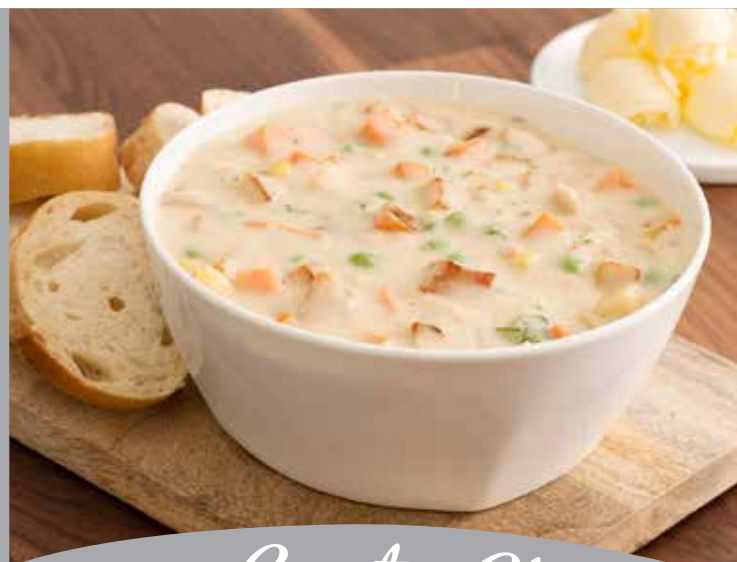
sheets Pepperidge Farm Puff Pastry

eggs, beaten (½ cup)
water

finely chopped fresh parsley

1. Filling: Heat oil in large skillet set over medium heat; cook onions, celery, carrots, salt and pepper for about 10 minutes or until tender. Let cool completely.
2. Stir together soup, milk, onion mixture, corn, peas and chives.
3. Pastry: Preheat oven to 400°F (200°C). Place puff pastry sheets on lightly floured surface. Cut out three 6" (15 cm) rounds of pastry from each sheet to make a total of 12. Divide filling among twelve 5-inch (12.5 cm) cast iron skillets, adding heaping 1 cup (250 mL) filling for each serving.
4. Top each serving with round of puff pastry. Beat together egg with 1 tbsp (15 mL) water; brush tops of pies with egg wash. Cut three slits in top of each pastry for steam vents.
5. Bake for 15 to 20 minutes until pastry is golden brown and filling is bubbling. Keep warm for service.

Serving: Sprinkle each pot pie with ½ tsp (3 mL) parsley before serving.



Creamy Country Chicken Chowder

PREP TIME: 25 MINS • COOK TIME: 1 HR 35 MINS

TOTAL TIME: 2 HRS • MAKES: 40 SERVINGS

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FOODSERVICE

MADE TO SERVE™