

Campbell's

SIGNATURE SOUPS

PARTNERING *with* YOU TO BRING MORE THAN JUST SOUP TO *the* MENU.

CAMPBELL'S® SIGNATURE CREAM of LEEK and POTATO

Product Code: 13031 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

Traditional soups are the perfect start to modern recipes. This rich and satisfying soup is made with tender leeks, diced potatoes, onions and real cream. Finished with a blend of herbs and spices.

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Demand for Vegetarian options:

35% of patrons claim restaurants should offer at least 1 vegetarian soup*

1:1 Reconstitution:

Lets you use the pack as a measuring device

Only quality ingredients:

Providing classic taste with homemade appearance

Craveable, comforting and filling:

All leading drivers for soup purchases

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

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE



Caramelized Mushroom Flatbread

PREP TIME: 30 MINS • COOK TIME: 35 MINS

TOTAL TIME: 1 HR 5 MINS • MAKES: 24 SERVINGS (12 FLATBREADS)

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

IN A BOWL OR IN THE
KITCHEN AS AN INGREDIENT,
LET OUR SOUP DO THE WORK
FOR YOU.

Toasted flatbread topped with a leek and potato cream sauce, golden mushrooms and creamy cheese is a simple yet sophisticated appetizer or light lunch.

Campbell's
FOODSERVICE

MADE TO SERVE™

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Creamy Kale and Chorizo Soup

PREP TIME: 25 MINS • COOK TIME: 30 MINS

TOTAL TIME: 55 MINS • MAKES: 24 SERVINGS

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A RICH HOME-STYLE SOUP, loaded WITH WILTED GREENS, CHUNKY POTATOES AND SMOKY flavour.

¼ cup (60 mL)
3 lb (1.5 kg)
1
4
2 tbsp (30 mL)
2 tbsp (30 mL)
1 tbsp (15 mL)
1 tsp (5 mL)
1 tub (1.81 kg/4 lb)

12 cups (3 L)
4 cups (1 L)
1 tsp (5 mL)

canola oil
smoked chorizo sausage, thinly sliced
large onion, finely chopped
large carrots, peeled and finely chopped
minced garlic
finely chopped fresh thyme
finely chopped fresh rosemary
hot pepper flakes
Campbell's® Signature Condensed Cream of Leek and Potato Soup
stemmed chopped kale
18% table cream
each salt and pepper

1. Heat oil in large stock pot set over medium-high heat; cook sausage for 3 to 5 minutes or until lightly browned. Add onion, carrots, garlic, thyme, rosemary and hot pepper flakes; reduce heat to medium-low. Cook for 8 to 10 minutes or until softened and fragrant.
2. Add soup; bring to simmer. Simmer for 8 to 10 minutes. Stir in kale, cream, and salt and pepper. Heat until kale is wilted and soup is steaming (do not boil). Hold warm for up to 6 hours or let cool and refrigerate for up to 3 days.

Serving: Heat 2 cups (500 mL) soup until steaming; spoon into serving bowl.

AL DENTE PASTA, HERBED CHICKEN, oven-roasted TOMATOES and FRESH BASIL NESTLED IN A PARMESAN CHEESE and WHITE WINE SAUCE.

3 lb (1.5 kg)
1 tbsp (15 mL)
1 tsp (5 mL)
1 tsp (5 mL)
¼ cup (60 mL)
2 tbsp (30 mL)
2
1
1 tbsp (15 g)
1 cup (250 mL)
1 tub (1.81 kg/4 lb)

2 cups (500 mL)
4 cups (1 L)
2 cups (500 mL)
2 cups (500 mL)

Serving:

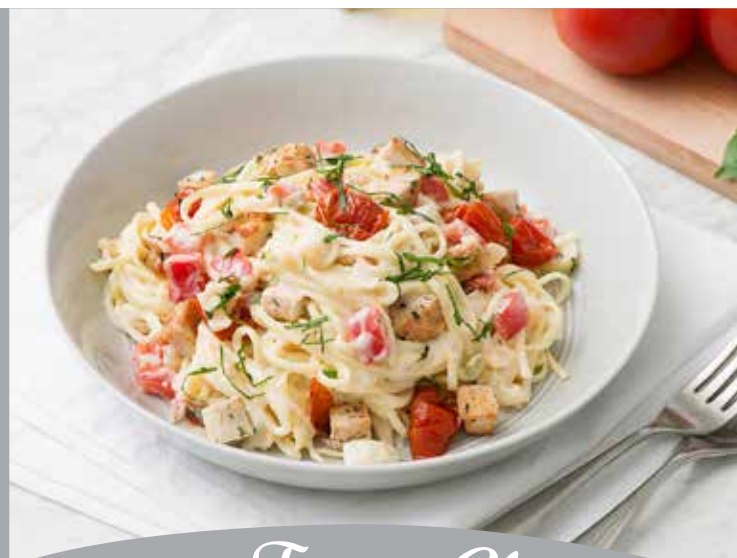
4 ½ lb (2.04 kg)
2 cups (500 mL)

boneless skinless chicken breasts, cubed
finely chopped fresh thyme
finely chopped fresh rosemary
each salt and pepper
canola oil
butter
red peppers, chopped
large onion, finely chopped
minced garlic
dry white wine
Campbell's® Signature Condensed Cream of Leek and Potato Soup
water
18% table cream
oven-roasted tomatoes
shredded Parmesan cheese

linguine, cooked and drained
fresh basil leaves

1. Toss together chicken, thyme, rosemary, salt and pepper. Heat oil and butter in large skillet set over medium-high heat; cook chicken for 8 to 10 minutes or until browned all over. Remove from skillet and set aside.
2. Add red peppers, onion and garlic to same skillet; cook for 3 to 5 minutes or until softened. Add wine; simmer for about 5 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Return chicken to skillet; stir in tomatoes. Simmer for 15 to 20 minutes or until sauce is flavourful. Remove from heat; whisk in Parmesan. Let cool completely and refrigerate for up to 3 days.

Serving: Heat 1 cup (250 mL) sauce in skillet. Toss with 4.5 oz (126 g) cooked linguine until coated and heated through. Garnish with 2 tbsp (30 mL) basil.



Creamy Tuscan Chicken with Linguine

PREP TIME: 25 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR 5 MINS • MAKES: 16 SERVINGS

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