

Campbell's

SIGNATURE SOUPS

LOUISIANA  
flavour FOR  
WHATEVER  
creations YOU  
CAN DREAM OF.

## CAMPBELL'S® SIGNATURE CREOLE CHICKEN GUMBO

Product Code: 08297 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb) tub

Excellent as a soup. Terrific as an ingredient. Created and fashioned around famous Creole Louisiana Gumbo featuring chunks of seasoned chicken, diced tomatoes, okra, green peppers and rice, delightfully seasoned with garlic and other spices. A flavour experience guests hanker for.

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

#### *Gluten-free advantage:*

Guests are willing to pay more for it

#### *Quality you can count on:*

Consistent taste and appearance – every time

#### *Offer a greater selection:*

50% of patrons are keen to try new and unique soups\*

#### *Break from the norm:*

We make it easy to add more unconventional soups to your menu

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



## Jambalaya Soup with Jalapeño Cornbread

PREP TIME: 25 MINS • COOK TIME: 45 MINS

TOTAL TIME: 1 HR 10 MINS • MAKES: 8 SERVINGS

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

CHEF-INSPIRED SOLUTIONS  
TO HELP PROVIDE DIVERSE  
AND AUTHENTIC FARE YOUR  
CUSTOMERS CRAVE.

A classic Louisiana dish, with Spanish and French influences, is transformed into a flavourful and hearty, entrée-worthy soup



Visit [campbellsfoodservice.ca](http://campbellsfoodservice.ca) to learn more.





**Campbell's**

SIGNATURE SOUPS

**LOADED** *with SHRIMP AND BURSTING WITH CREOLE FLAVOUR, THIS shareable APPETIZER CAN BE dressed up. OR ENJOYED SIMPLY.*

2 cups (500 mL)  
2 cups (500 mL)  
1 cup (250 mL)  
4 cups (1 L)  
2 lb (910 g)  
1 tub (1.81 kg/4 lb)

¼ cup (60 mL)  
2 cups (500 mL)  
2 cups (500 mL)  
2 cups (500 mL)  
2 lb (910 g)

shredded Gruyère cheese  
shredded white Cheddar cheese  
grated Parmesan cheese  
sour cream  
brick-style plain cream cheese  
Campbell's® Signature Condensed Creole Chicken Gumbo  
red wine vinegar  
finely chopped green pepper  
finely chopped red pepper  
finely chopped green onion  
chopped cooked shrimp (26/30 count)

**Serving:**

3 baguettes, sliced into 40 rounds (¼" / 5 mm each), toasted

1. Toss together Gruyère, Cheddar and Parmesan; set aside 3 cups (750 mL). Beat together sour cream with cream cheese until smooth; beat in remaining cheese blend, soup and vinegar just until combined.
2. Stir in green pepper, red pepper and green onion until evenly distributed. Stir in shrimp. Dip can be refrigerated for up to 3 days.

**Serving:** Portion 2 cups (500 mL) dip into shallow, narrow buttered dish. Top with scant ¼ cup (80 mL) reserved cheese blend. Broil for 2 to 3 minutes or until top is golden and dip is bubbling. Serve with 12 baguette rounds for dipping.

## Hot Creamy Shrimp Creole Dip

PREP TIME: 25 MINS • COOK TIME: 5 MINS

TOTAL TIME: 30 MINS • MAKES: 40 SERVINGS (ten 2-cup servings, each serving 4 people)

**FRESH MUSSELS and CLAMS ARE ADDED ALONG WITH LARGE SHRIMP FOR A dressed-up VERSION OF THE CLASSIC CAJUN RICE DISH.**

¼ cup (60 mL)  
2 tbsp (30 mL)  
1 lb (454 g)  
1  
2 cups (500 g)  
4 cups (1L)  
½ tub (905 g/2 lb)

2 cups (500 mL)

**Serving:**

32 (908 g/2 lb)  
32  
32  
1 cup (250 mL)  
8

canola oil  
butter  
andouille sausage, diced  
large onion, finely chopped  
finely chopped celery  
long-grain white rice  
Campbell's® Signature Condensed Creole Chicken Gumbo  
water

large shrimp, peeled and deveined  
mussels, scrubbed and debearded  
littleneck clams, scrubbed  
finely chopped fresh parsley  
lemon wedges

1. Heat oil and butter in large straight-sided skillet set over medium heat; cook sausage, onion and celery for 12 to 15 minutes or until very tender. Stir in rice until completely coated.
2. Add soup and water; bring to boil. Cover and reduce heat to low; cook for 10 to 15 minutes or until liquid is absorbed and rice is still slightly undercooked. Let cool completely. Refrigerate for up to 1 day. Makes 12 cups (3 L).

**Serving:** Heat 1½ cups (375 mL) jambalaya in skillet with ½ cup (125 mL) water; bring to simmer. Stir in 4 shrimp and nestle 4 mussels and 4 clams into rice. Cover and cook for 7 to 8 minutes or until shells are open and rice is tender. Sprinkle with parsley and serve with lemon wedges.

**Note:** Discard any mussels that do not open.



## Seafood Jambalaya

PREP TIME: 35 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR 15 MINS • MAKES: 8 SERVINGS

**Campbell's**

FOODSERVICE

MADE TO SERVE™

Visit [campbellsfoodservice.ca](http://campbellsfoodservice.ca) to learn more.

