

Campbell's

SIGNATURE SOUPS

WE MADE OUR  
SOUP THE  
WAY YOUR  
GUESTS *want.*  
ALL WITH THE  
VERSATILITY  
YOU *need.*

## CAMPBELL'S® SIGNATURE GOLDEN BROCCOLI *and* CHEESE

Product Code: 21790 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

Great tasting, gluten free and versatile—that's the promise of our Golden Broccoli and Cheese Condensed Soup. With hearty chunks of broccoli, fresh cream and a smooth blend of velvety cheese, this soup stands out in a crowd.

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

#### *Gluten-free advantage:*

Guests are willing to pay more for it

#### *Carefully crafted:*

No artificial colours or flavours and no partially hydrogenated oils

#### *1:1 Reconstitution:*

Lets you use the pack as a measuring device

#### *Firmer veggies.:*

We add them after simmering, so they're cooked to perfection in your kitchen

CRAFTED  
with  
CARE

EVERY INGREDIENT EARNS ITS PLACE



## Cheesy Corn Dip

PREP TIME: 20 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR • MAKES: 12 SERVINGS

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

KITCHEN SPACE IS A PREMIUM.  
OUR SOUP MAKES A GREAT  
INGREDIENT, SO YOU GET  
MORE OUT OF EACH PRODUCT.

Inspired by the popular Mexican street corn snack elote, this warm and cheesy dip is a perfect sharing appetizer packed with heat and flavour.

Campbell's

FOODSERVICE

MADE TO SERVE™

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





## Spinach and Artichoke Frittata

PREP TIME: 20 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR • MAKES: 24 SERVINGS (4 FRITTATAS)

### GIVE GUESTS A SAVOURY AND DELICIOUS EGG DISH FOR *any* TIME OF DAY.

3 **tbsp** (45 mL)  
1 **cup** (250 mL)  
1 **tbsp** (15 mL)  
2 **cups** (500 mL)  
8 **cups**  
24  
2 **cups** (500 mL)  
6 **cups** (1.5 L)  
  
2 **cups** (500 mL)  
 $\frac{3}{4}$  **tsp** (4 mL)  
 $\frac{1}{2}$  **tsp** (2 mL)  
 $\frac{1}{4}$  **tsp** (1 mL)

vegetable oil  
chopped onion  
minced garlic  
chopped, canned artichoke hearts  
baby spinach  
eggs  
milk  
Campbell's® Signature Golden Broccoli and Cheese Condensed Soup  
shredded Asiago cheese  
pepper  
paprika  
salt

1. Preheat oven to 375°F (190°C). Heat oil in large skillet set over medium heat. Cook onion, garlic and artichokes for 3 to 5 minutes or until tender and fragrant. Stir in spinach and cook for 3 to 5 minutes or until wilted. Cool completely.
2. Whisk eggs with milk and Signature Golden Broccoli and Cheese Condensed Soup until smooth. Stir in spinach mixture, Asiago cheese, pepper, paprika and salt. Makes 15  $\frac{1}{2}$  cups / 3.75 mL egg mixture.
3. Divide egg mixture between 4 deep, 9-inch (23 cm) greased pie pans. Bake for 30 to 35 minutes or until eggs are golden, puffed and set. Cut each frittata into 6 portions. Serve warm.

### GUESTS WANT COMFORT FOODS, AND THIS BARLEY RISOTTO *delivers*. ON ITS PROMISE.

12 **cups** (3 L)  
1 **cup** (250 mL)  
1  $\frac{1}{2}$  **cups** (375 mL)  
3 **tbsp** (45 mL)  
4 **cups** (1 L)  
 $\frac{1}{4}$  **tsp** (1 mL)  
1 **cup** (250 mL)  
6 **cups** (1.5 L)  
  
2 **cups** (500 mL)  
1  $\frac{1}{2}$  **cups** (375 mL)  
 $\frac{3}{4}$  **cup** (175 mL)

vegetable broth, divided  
butter, divided  
diced onion  
minced garlic  
barley  
salt  
dry white wine  
Campbell's® Signature Golden Broccoli and Cheese Condensed Soup  
peas  
shaved Parmesan cheese  
chopped fresh parsley

1. Heat broth in large saucepan set over medium high heat. Reduce heat to low to maintain heat. In a separate large saucepan, heat Signature Golden Broccoli and Cheese Condensed Soup. Reduce heat to low to maintain heat.
2. Melt  $\frac{1}{4}$  cup (60 mL) butter in large saucepan or rondeau set over medium heat; sauté onions and garlic for about 5 minutes or until tender and fragrant. Add barley and salt; stir to combine. Add wine; cook for about 3 minutes or until reduced by half. Set aside.
3. Add 6 cups (1.5 L) hot vegetable broth; stir to combine and bring to boil. Reduce heat to medium-low; simmer, stirring occasionally, for 30 to 35 minutes or until barley is just tender. Stir in Signature Golden Broccoli and Cheese Condensed Soup; cook over medium heat for 5 to 6 minutes or until heated through. Remove from heat; keep warm for service. Makes 12 cups / 3 L risotto.

**Serving:** Heat 1 **tbsp** (15 mL) butter in small saucepan set over medium heat. Ladle  $\frac{1}{3}$  cup (75 mL) barley mixture into pan. Add 1 **cup** (250 mL) hot vegetable broth and  $\frac{1}{2}$  **cup** (125 mL) Broccoli and Cheese Condensed Soup into pan. Cook, stirring frequently, for 3 to 5 minutes or until barley is tender and creamy, adding heaping 2 **tbsp** (30 mL) peas in last 2 minutes of cooking. Stir in 1 **tbsp** (15 mL) shaved Parmesan cheese. Ladle into serving bowl; sprinkle with additional 1 **tbsp** (15 mL) Parmesan cheese and 1 **tbsp** (15 mL) parsley.



## Creamy Barley Risotto

PREP TIME: 15 MINS • COOK TIME: 50 MINS

TOTAL TIME: 1 HR 5 MINS • MAKES: 12 SERVINGS