

Campbell's

SIGNATURE SOUPS

# One SOUP. ENDLESS POSSIBILITIES.

## CAMPBELL'S® SIGNATURE MEXICALI TORTILLA CONDENSED SOUP

Our Mexicali Tortilla soup is loaded with vegetables and other delicious ingredients, like diced tomatoes, corn, kidney beans, black beans, tortilla strips and cilantro. This spicy Southwestern soup packs a punch.

YOU EXPECT A LOT OUT OF YOUR SOUPS,  
AND CAMPBELL'S® DELIVERS. CAMPBELL'S®  
SIGNATURE MEXICALI TORTILLA

Product Code: 10431 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

### *Complex flavours:*

Indulgent soups like our Mexicali Tortilla make it easier to introduce the flavours guests are seeking

### *A profitable option:*

Consumers are willing to pay for items with servings of vegetables, because they see them as tastier and healthier

### *Spice is in:*

Appeal to younger guests, since 25% of them prefer spicier flavoured soups

### *Preferred seasonings:*

Our spicy Southwestern creation has cilantro, the most menued soup seasoning across Canada

### *Break from the norm:*

With Campbell's® Mexicali Tortilla soup, you can menu more unconventional and ethnically innovative soups

C  
CRAFTED  
with  
CARE

EVERY INGREDIENT EARNS ITS PLACE



## Brown Rice Burrito Bowl

PREP TIME: 20 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR • MAKES: 12 SERVINGS

[campbellsfoodservice.ca/recipe/brown-rice-burrito-bowl/](http://campbellsfoodservice.ca/recipe/brown-rice-burrito-bowl/)

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

Campbell's  
FOODSERVICE

MADE TO SERVE™

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SIGNATURE SOUPS

## STAY ON TREND *with* A SOUTHWESTERN TAKE ON QUINOA.



### Mexicali Quinoa Bowl

PREP TIME: 25 MINS • COOK TIME: 35 MINS

TOTAL TIME: 1 HR • MAKES: 12 SERVINGS

5 cups (1.25 L)  
1 cup (250 mL)  
5 cups (1.25 L)  
3 (900 g)  
3 tbsp (45 mL)  
1 tbsp (15 mL)  
3  
3 cups (750 mL)  
1 ½ cups (375 mL)

Campbell's® Signature Mexicali Tortilla Condensed Soup  
water  
quinoa  
sweet potatoes, sliced  
olive oil  
chili powder  
avocados, peeled, pitted, quartered and sliced  
halved cherry tomatoes  
thinly sliced red onion

#### Creamy Chipotle Dressing:

1 ½ cups (375 mL)  
¼ cup (60 mL)  
3 tbsp (45 mL)  
3 tbsp (45 mL)  
3 tsp (15 mL)  
¾ tsp (4 mL)

mayonnaise  
lime juice  
chopped green onion  
chopped fresh cilantro  
chipotle chili powder  
salt

1. Preheat oven to 400°F (200°C). Bring Signature Mexicali Tortilla Condensed Soup and water to boil in large saucepan set over medium-high heat. Stir in quinoa. Reduce heat to medium low; cover and cook for 20 minutes or until tender. Fluff with fork.
2. Meanwhile, toss sweet potatoes with olive oil and chili powder; transfer to baking sheet. Roast in 400°F (200°C) preheated oven for 15 to 20 minutes, flipping once, or until golden and tender.
3. Creamy Chipotle Dressing: Whisk mayonnaise, lime juice, green onion, cilantro, chili powder and salt.

**Serving:** Spoon 1 cup (250 mL) cooked quinoa mixture into bowl. Top with 4 slices (50 g) sweet potatoes, quarter avocado, ¼ cup (60 mL) cherry tomatoes and 2 tbsp (30 mL) sliced red onion. Drizzle with ¼ cup (60 mL) Creamy Chipotle Dressing.

## GIVE GUESTS THE TASTY TACOS *they* WANT IN A LIGHTER WAY.

12 (approx 4.5 lb)  
¾ cup (175 mL)  
½ cup (125 mL)  
¼ cup (60 mL)  
3 tbsp (45 mL)  
2 tbsp (30 mL)  
1 tsp (5 mL)  
6 cups (1.5 L)

chicken breasts  
olive oil  
lime juice  
chipotle in adobo, chopped  
adobo sauce  
minced garlic  
salt  
Campbell's® Signature Mexicali  
Tortilla Condensed Soup  
chicken broth  
Boston Bibb lettuce  
thinly sliced radishes  
thinly sliced red onion  
avocados, peeled, pitted and thinly sliced  
fresh cilantro, chopped  
Lime wedges for serving

2 cups (500 mL)  
36 leaves  
1 ½ cups (375 mL)  
1 ½ cups (375 mL)  
2  
¾ cup (175 mL)

1. Preheat oven to 400°F (200°C). Toss chicken breasts with olive oil, lime juice, chipotle, adobo sauce, minced garlic and salt until well coated. Arrange on baking sheet in a single layer and roast for 15 to 20 minutes or until internal temperature reads 165°F (74°C). Shred meat with two forks.
2. Combine shredded chicken, Signature Mexicali Tortilla Condensed Soup and chicken broth in large saucepan set over medium-high heat; bring to a boil. Reduce heat and simmer for 10 to 15 minutes or until thickened and heated through. Keep warm for service. Makes 12 cups / 3 L chicken.

**Serving:** Divide 1 cup (250 mL) chicken mixture among 3 leaves of Boston Bibb lettuce. Top with 2 tsp (10 mL) sliced radishes, 2 tsp (10 mL) sliced onion, 1 slice avocado and 1 tsp (15 mL) cilantro. Arrange on plate and serve with lime wedges.



### Chipotle Chicken Lettuce Tacos

PREP TIME: 30 MINS • COOK TIME: 30 MINS

TOTAL TIME: 1 HR • MAKES: 12 SERVINGS (MAKES 36 LETTUCE TACOS)

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