

Campbell's

SIGNATURE SOUPS

## CAMPBELL'S® SIGNATURE TOMATO BISQUE

Product Code: 14053 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

Great recipes to turn our soups into ingredients. Ripe red tomatoes and onions gently simmered with rich cream and delicately seasoned with garlic and pepper.

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

#### *1:1 Reconstitution:*

Lets you use the pack as a measuring device

#### *Vegetarian Option:*

Fastest growing callout for the Top 200 soups +42%\*

#### *Twist on a classic:*

Tomato soup is considered by patrons to be one of the most comforting and healthy\*

#### *Perfect platform for custom creations:*

Set your menu apart with the simplicity and versatility of this soup

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

WE MAKE  
SOUPS TO BE  
*more* THAN  
JUST A SIDE.



### Chicken Cutlets in Tomato Butter Sauce with Fried Capers

PREP TIME: 25 MINS • COOK TIME: 15 MINS

TOTAL TIME: 40 MINS • MAKES: 12 SERVINGS

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

DRIVEN BY TASTE, POWERED  
BY SOLUTIONS THAT SATISFY  
YOUR GUESTS' DESIRE FOR  
FLAVOUR EVERYDAY.

The luscious tomato butter sauce is a sophisticated accompaniment to the crispy chicken, and the fried garlic and capers offer balance to this rich, gourmet entrée.



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



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THE *classic* ITALIAN PASTA DISH IS TRANSFORMED INTO A SOUP WITH ALL THE SAME *flavours*, AROMAS AND COMPLEXITY.

¾ cup (175 mL)  
2 cups (500 mL)  
4  
⅓ cup (75 mL)  
⅓ cup (75 mL)  
3 tbsp (45 mL)  
1 tsp (5 mL)  
½ tsp (2 mL)  
1 tub (1.81 kg/4 lb)

11 cups (2.75 L)  
½ lb (250 g)

**Serving:**

1 lb (454 g)  
¾ cup (175 mL)  
¾ cup (175 mL)

olive oil  
finely chopped onion  
cloves garlic, thinly sliced (1.3 oz)  
chopped oil-packed black olives  
chopped capers  
anchovy paste  
hot pepper flakes  
each salt and pepper  
Campbell's® Signature Condensed Tomato Bisque  
water  
orzo pasta

good-quality tuna, packed in oil  
shredded pecorino cheese  
chopped fresh parsley

1. Heat oil in large stockpot set over medium heat; cook onion, garlic, olives, capers, anchovy paste, hot pepper flakes, salt and pepper for 8 to 10 minutes or until softened and fragrant.
2. Add soup and water; bring to simmer. Cook for about 1 hour or until flavourful and slightly reduced. Add orzo; cook for 12 to 15 minutes or until tender. Let cool completely and refrigerate for up to 1 day.

**Serving:** Heat 1 cup (250 mL) soup until steaming; pour into serving bowl. Top with 1 oz (28 g) tuna, 2 tsp (10 mL) pecorino and 2 tsp (10 mL) parsley.

## Puttanesca Soup with Orzo

PREP TIME: 20 MINS • COOK TIME: 1 HR 25 MINS

TOTAL TIME: 1 HR 45 MINS • MAKES: 16 SERVINGS

A CLASSIC DISH, PASTA TOSSED *with* A BOUNTY OF SEAFOOD IN A WHITE WINE TOMATO SAUCE, IS FINISHED WITH *fresh* HERBS.

¾ cup (175 mL)  
3 cups (750 mL)  
¼ cup (60 mL)  
1 tsp (5 mL)  
1 tsp (5 mL)  
1 cup (250 mL)  
1 tub (1.81 kg/4 lb each)  
3 cups (750 mL)

olive oil  
finely chopped onion  
minced garlic  
hot pepper flakes  
each salt and pepper  
dry white wine  
Campbell's® Signature Condensed Tomato Bisque  
water

**Serving:**

30  
50  
30  
1 lb 4 oz (567 g)  
1 lb 4 oz (567 g)  
3 lb (1.36 kg)  
¾ cup (175 mL)  
¾ cup (175 mL)

littleneck clams, scrubbed  
medium shrimp, peeled and deveined  
mussels, scrubbed and debearded  
calamari (rings and tentacles)  
bay scallops  
linguine, cooked and drained  
fresh basil, torn  
chopped fresh parsley

1. Heat oil in large stock pot set over medium-low heat; cook onion, garlic, hot pepper flakes, salt and pepper for 8 to 10 minutes or until tender and fragrant. Increase heat; pour in wine. Simmer for 8 to 10 minutes or until reduced by half.

2. Add soup and water; simmer for 18 to 20 minutes or until slightly reduced. Let cool completely and refrigerate for up to 3 days.

**Serving:** Heat 1 cup (250 mL) sauce in skillet; bring to simmer. Stir in 3 clams and simmer for 2 to 3 minutes; add 5 shrimp, 3 mussels, 2 oz (60 g) calamari and 2 oz (60 g) scallops. Cover and cook for about 3 minutes or until shrimp is cooked and shells have opened. Discard any shellfish that do not close when tapped before cooking and any shellfish that do not open after cooking. Toss with ⅔ cup (141 g) cooked linguine. Sprinkle with 1 tsp (15 mL) each basil and parsley.



## Frutti Di Mare Linguine

PREP TIME: 25 MINS • COOK TIME: 45 MINS

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

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FOODSERVICE

MADE TO SERVE™

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