

Campbell's

SIGNATURE SOUPS

## CAMPBELL'S® SIGNATURE VEGETARIAN VEGETABLE

Product Code: 11340 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

It's full of veggies. It's vegetarian. It's versatile.

Satisfying and savory, made with hearty garden vegetables in a lightly seasoned tomato broth.

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

#### *Gluten-free advantage:*

Guests are willing to pay more for it

#### *Made-from-scratch taste made easy:*

Fully prepared, consistent taste and appearance – every time

#### *Profitable option:*

Guests are willing to pay more for items with servings of vegetables

#### *Demand for Vegetarian options:*

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

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

WE'RE ALWAYS  
WORKING TO  
make SURE  
VEGETARIAN  
DOESN'T feel  
LIKE AN  
AFTERTHOUGHT.

C  
CRAFTED  
with  
CARE

EVERY INGREDIENT EARNS ITS PLACE



## Vegetarian Shepherd's Pie

PREP TIME: 50 MINS • COOK TIME: 70 MINS

TOTAL TIME: 2 HRS • MAKES: 16 SERVINGS

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

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

Eggplant and mushrooms make for a meaty filling in this savoury pie. The topping is a creamy potato-parsnip mash. Together they will wow the taste buds.

Campbell's  
FOODSERVICE

MADE TO SERVE™

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



Campbell's

SIGNATURE SOUPS

THIS VEGETARIAN BEAN STEW, *spiked WITH GARLIC and FRAGRANT HERBS,* MAKES A DELICIOUS LUNCH.

¼ cup (60 mL)  
3 tbsp (45 mL)  
2 tbsp (30 mL)  
2 tbsp (30 mL)  
1 tbsp (15 mL)  
2 cans (540 mL each)  
1 can (540 mL)  
1 can (540 mL)  
½ tub (905 g / 2 lb)

olive oil  
thinly sliced garlic  
finely chopped fresh thyme  
chopped fresh sage  
finely chopped fresh rosemary  
white beans, drained and rinsed  
black beans, drained and rinsed  
kidney beans, drained and rinsed  
Campbell's® Signature Vegetarian Vegetable Condensed Soup  
water  
35% whipping cream  
small crusty Italian rolls

2 cups (500 mL)  
2 cups (500 mL)  
12  
Serving:  
⅓ cup (80 mL)  
3 tbsp (45 mL)

grated Parmesan cheese  
finely chopped fresh parsley

1. Heat oil in large rondeau set over medium heat; cook garlic, thyme, sage and rosemary for about 3 minutes or until garlic is slightly softened. Stir in white beans, black beans and kidney beans.

2. Cook, stirring, for about 5 minutes or until heated through. Stir in soup, water and cream; bring to simmer, stirring often. Cook for 20 to 25 minutes or until stew is thickened. Keep warm for service. Makes 9 cups (2L).

3. Preheat oven to 400°F (200°C). Heat rolls until lightly warmed.

Serving: Spoon 1⅓ cups (330 mL) stew into serving bowl. Top with 1 tbsp (15 mL) Parmesan cheese and 1 tsp (5 mL) parsley. Serve with warm rolls.



## Creamy Three-Bean Stew

PREP TIME: 20 MINS • COOK TIME: 30 MINS

TOTAL TIME: 50 MINS • MAKES: 6 SERVINGS

THIS SOUP IS A TASTY *one-dish* MEAL, FEATURING A BROILED CHEESY TOPPING, LOADS OF VEGETABLES *and* LOTS OF NOODLES.

¼ cup (60 mL)  
2 cups (500 mL)  
2 cups (500 mL)  
1 tbsp (15 mL)  
2 tsp (10 mL)  
1 tsp (5 mL)  
1 cup (250 mL)  
1 cup (250 mL)  
½ lb (227 g)  
½ tub (905 g/2 lb)

olive oil  
diced eggplant  
sliced mushrooms  
garlic  
dried oregano  
each salt and pepper  
diced zucchini  
diced bell peppers  
lasagne noodles, broken into pieces  
Campbell's® Signature Vegetarian Vegetable Condensed Soup  
water  
loosely packed spinach

2 cups (500 mL)  
2 cups (500 mL)  
Serving:  
1 ½ cups (375 mL)  
¾ cup (185 mL)  
1 ½ cups (375 mL)  
1 tbsp (15 mL)

shredded mozzarella  
grated Parmesan cheese  
ricotta cheese  
finely chopped fresh parsley

1. Heat oil in large rondeau over medium heat. Cook eggplant and mushrooms, garlic, oregano, salt and pepper for about 8 minutes or until starting to brown. Stir in zucchini and peppers. Cook for about 8 minutes or until vegetables are softened.
2. Meanwhile, in large stock pot of boiling salted water, cook noodles for 8 to 10 minutes or until al dente. Drain.
3. In stock pot, heat soup and water over medium heat; simmer for 2 minutes. Stir in eggplant mixture, noodles and spinach. Simmer for about 10 minutes or until spinach wilts and vegetables are tender.
4. Divide soup among 12 individual soup crocks, adding 1 cup (250 mL) soup for each serving. Keep warm for service.

Serving: Top each serving with 2 tbsp (30 mL) mozzarella, 1 tbsp (15 mL) Parmesan and 2 tbsp (30 mL) ricotta. Broil for about 2 minutes or until cheese is golden brown and bubbling. Sprinkle with ¼ tsp (1 mL) parsley before serving.



## Three-Cheese Vegetarian Lasagna Soup

PREP TIME: 30 MINS • COOK TIME: 40 MINS

TOTAL TIME: 1 HR 10 MINS • MAKES: 12 SERVINGS

