

Campbell's

VERVE™ SOUPS

MAKE A MARK
ON *more* THAN
JUST THE SOUP
MENU WITH ON
TREND-*flavour.*

**CAMPBELL'S® VERVE® CARROT PARSNIP
BISQUE *with* GINGER**

Case Code: 24688 Format: Frozen Ready-to-Serve Pouch Pack: 4 x 1.81 kg (4 lb)

A good partner offers great soup. A great partner helps you turn that soup into more. Big flavour, simple ingredients.

Rich stock, combined with flavourful carrots and parsnips simmered with onions, real cream and butter, finished with a hint of ginger. A delicious combination inspired to satisfy your guest's desire for robust flavour!

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Demand for Vegetarian options:

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

Expand your soup menu:

33% of patrons claim they want soup they can't make at home*

Profitable option:

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

Labour saving convenience:

Simply heat and serve. Ability to boil-in bag.

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

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE

**VEGETABLE FOCUSED CUISINE
IS THE CRAZE!
SERVE YOUR PATRONS THE
HOTTEST TREND IN PRODUCE
— ROOT VEGETABLES.**

This eye-catching power bowl, inspired by flavours of the Middle East, is packed with both flavour and nutrition.

*Kamut and Roasted Cauliflower
Bowl with Dukkah*

PREP TIME: 30 MINS • COOK TIME: 1 HOUR

TOTAL TIME: 1 HR 30 MINS • MAKES: 8 SERVINGS

For this and other great recipes, please visit:
campbellsfoodservice.ca

Visit campbellsfoodservice.ca to learn more.



Campbell's
FOODSERVICE

MADE TO SERVE™



Red Lentil Dal

PREP TIME: 15 MINS • COOK TIME: 20 MINS

TOTAL TIME: 35 MINS • MAKES: 9 SERVINGS

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VERVE™ SOUPS

THIS INDIAN-INSPIRED *vegetarian* DISH MAKES A *soothing* AND NUTRITIOUS LUNCH OR DINNER MAIN.

1 pouch (1.81 kg/4 lb)

5 cups (1.25 L)

1 ½ tbsp (23 mL)

1 tbsp (15 mL)

1 tbsp (15 mL)

2

½ tsp (3 mL)

½ tsp (3 mL)

1 ½ cups (375 mL)

Serving:

9 cups (2.25 L)

¾ cup (175 mL)

9

Campbell's® Verve® Carrot Parsnip Bisque with Ginger water

ground turmeric

ground cumin

ground coriander

cardamom pods

pepper

red chili flakes

red lentils, rinsed well

cooked basmati rice

chopped fresh cilantro

individual garlic naan breads, warmed

1. Bring soup and water to boil in stock pot set over medium heat.

Meanwhile, toast turmeric, cumin, coriander, cardamom, pepper and chili flakes; stir into soup along with lentils. Reduce heat to medium-low; simmer for 15 to 20 minutes or until lentils are tender but not falling apart. Makes 9 cups (2.25 L).

Serving: Reheat 1 cup (250 mL) dal in small saucepan set over medium heat until simmering. Spoon 1 cup (250 mL) rice into serving dish; spoon dal over top. Sprinkle with cilantro. Serve with 1 naan bread.

THIS LIGHT AND *lively* STIR-FRY IS ACCENTED WITH SESAME SEEDS AND SPICES FOR A *fresh* HEALTHY LUNCH OR DINNER PLATE.

1 pouch (1.81 kg/4 lb)

2 cups (500 mL)

¾ cup (175 mL)

6 tbsp (90 mL)

3 tbsp (45 mL)

3 tbsp (45 mL)

1 tbsp (15 mL)

1 ½ tsp (8 mL)

1 ½ lb (680 g)

Serving:

¾ cup (175 mL)

3 lb (1.4 kg)

1 lb (454 g)

9 pinches

3

6

3 tbsp (45 mL)

3 tbsp (45 mL)

Campbell's® Verve® Carrot and Parsnip with Ginger water

soy sauce

rice vinegar

minced garlic

sesame oil

granulated sugar

diced seeded fresh red chili pepper

soba noodles

canola oil

peeled deveined shrimp, tails removed (16/20 count)

whole baby button mushrooms

salt

bunches broccolini, blanched (1 lb/454 g)

green onions, thinly sliced

sesame seeds

sriracha hot sauce

1. In large bowl, whisk together soup, water, soy sauce, vinegar, garlic, sesame oil, sugar and chili pepper.

2. In pot of boiling water, blanch soba noodles for 3 to 5 minutes; drain and rinse in cold water.

Serving: Heat 1 tbsp (15 mL) oil in skillet set over high heat; stir-fry 4 to 5 shrimp, 5 to 6 mushrooms and pinch of salt for about 1 minute or until shrimp start to curl and turn pink. Stir in 4 to 5 florets broccolini; stir-fry for 1 minute. Stir in 1 cup (250 mL/6.5 oz) soup mixture; bring to boil. Stir in 1 cup (250 mL) soba noodles; cook for about 1 minute or until sauce thickens and clings to noodles. Transfer to serving dish. Garnish with 1 tbsp (15 mL) green onions, 1 tsp (5 mL) sesame seeds and 1 tsp (5 mL) sriracha hot sauce.



Mushroom and Shrimp Soba Noodles

PREP TIME: 30 MINS • COOK TIME: 10 MINS

TOTAL TIME: 40 MINS • MAKES: 9 SERVINGS

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FOODSERVICE

MADE TO SERVE™

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