

Campbell's

VERVE SOUPS

ETHNIC CUISINE CONTINUES TO trend RESTAURANT MENUS.

CAMPBELL'S® VERVE® GREEN THAI- STYLE CURRY CHICKEN SOUP

Product Code: 21055 Format: Frozen Ready-to-Serve Pouch Pack: 4 x 1.81 kg (4 lb)

Traditional Thai flavour that goes beyond just a soup.

Our Green Thai-Style Curry Chicken soup captures the essence of Thailand with a delightful combination of sweet, sour, spicy and savoury flavours. Crafted with seasoned chicken, coconut milk, rice and red peppers, accented with ginger and lemongrass. Sure to be a favourite of your guests.

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Expand your soup menu:

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

On-trend soup offering:

36% of patrons are interested in trying more ethnic soups*

Break from the norm:

We make it easy to add more unconventional and diverse soups to your menu

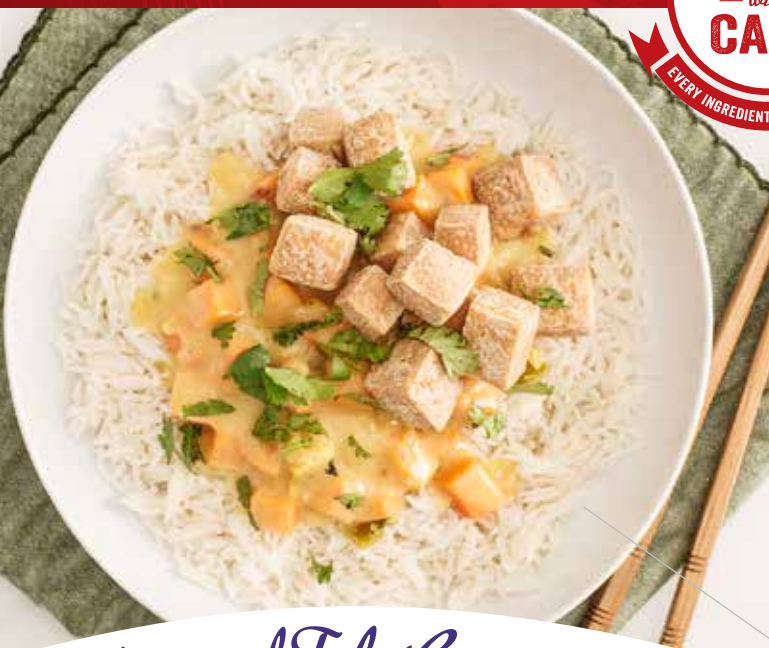
Premium positioning on your menu:

Guaranteed to spark interest and maximize appeal

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

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE



Chicken and Tofu Green Curry with Sweet Potato

PREP TIME: 20 MINS • COOK TIME: 20 MINS

TOTAL TIME: 40 MINS • MAKES: 8 SERVINGS

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

CHEF INSPIRED OFFERINGS HELP PROVIDE THE DIVERSE AND AUTHENTIC FARE YOUR PATRONS CRAVE.

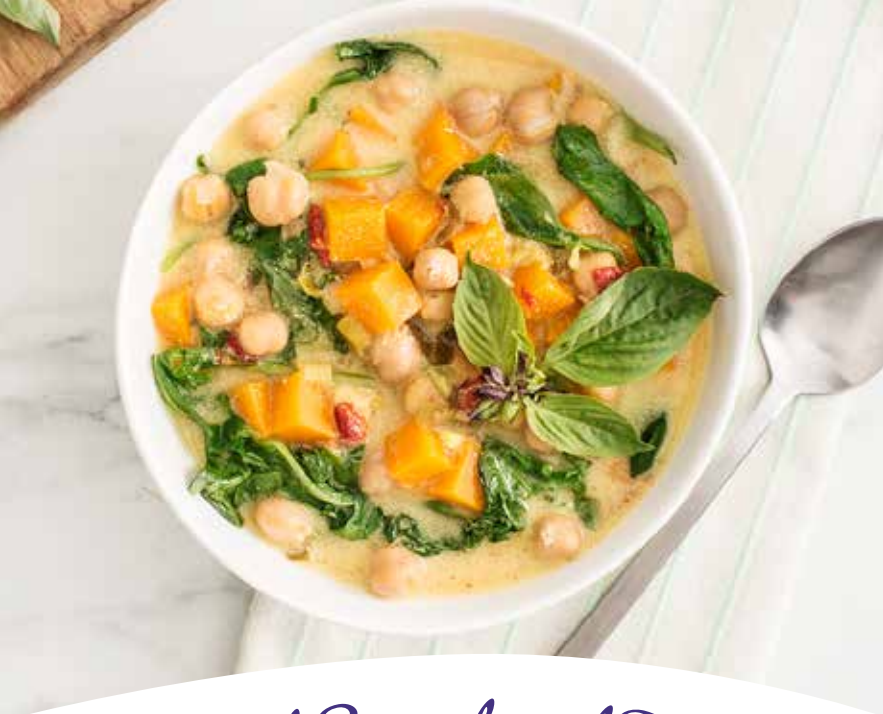
This flavourful curry dish is full of chunks of sweet potato and fried tofu for an easy-to-prepare entrée that tastes like it's been simmering for hours.

Campbell's
FOODSERVICE

MADE TO SERVE™

Visit campbellsfoodservice.ca to learn more.





Campbell's

VERVE[®] SOUPS

SERVE THIS GREEN CURRY OVER RICE, GLASS NOODLES OR *with* WARM FLATBREAD AS A HEARTY SOUP INSPIRED BY *authentic* THAI FLAVOURS.

1 pouch (1.81 kg/4 lb)

2 cups (500 mL)

2 cups (500 mL)

2 cups (500 mL)

2 cups (500 mL)

Serving:

8

Campbell's[®] *Verve*[®] Green Thai-Style Curry Chicken Soup
Campbell's[®] 30% Less Sodium Chicken Broth
 peeled diced butternut squash
 canned chickpeas, drained and rinsed
 baby spinach
 baby kale

large sprigs Thai basil

1. Pour soup and broth into large saucepan; bring to simmer. Add butternut squash and chickpeas; simmer for 20 minutes or until softened. Stir in baby spinach and kale; remove from heat. Hold warm for up to 4 hours. Makes 12 cups (3 L).

Serving:

Ladle 1 ½ cups (375 mL) soup into shallow bowl. Garnish with sprig of Thai basil.

Butternut Squash and Thai-Style Curry Soup

PREP TIME: 20 MINS • COOK TIME: 25 MINS

TOTAL TIME: 45 MINS • MAKES: 8 SERVINGS

VIBRANT IN COLOUR AND FLAVOUR, *this* SOUP IS GOING TO CATCH THE EYE OF DINERS AND *satisfy* THEIR HUNGER!

1 pouch (1.81 kg/4 lb)

6 cups (1.5 L)

1 ½ lb (750 g)

Serving:

½ cup (125 mL)

2 cups (500 mL)

4

1 cup (250 mL)

8

Campbell's[®] *Verve*[®] Green Thai-Style Curry Chicken Soup
Campbell's[®] 30% Less Sodium Chicken Broth
 vermicelli glass noodles

shredded purple cabbage

cilantro leaves

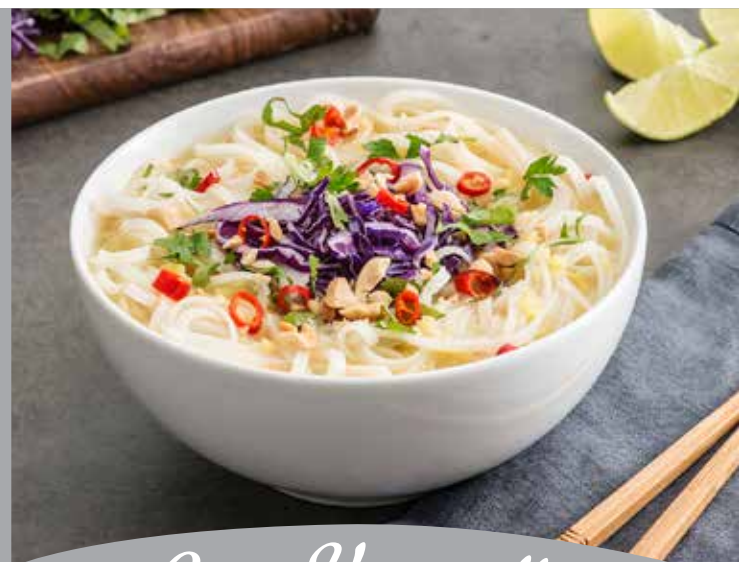
red Thai finger chili peppers, thinly sliced

crushed peanuts

lime wedges

1. Pour soup and broth into large saucepan; bring to simmer. Add glass noodles; cover and remove from heat. Let stand for 8 to 10 minutes. Hold warm for up to 4 hours.

Serving: Arrange 1 ½ cups (375 mL) soup and noodles in shallow bowl. Top with 1 tbsp (15 mL) purple cabbage, ¼ cup (60 mL) cilantro leaves, ½ Thai chili and 2 tbsp (30 mL) peanuts. Serve with lime wedge.



Green Curry Vermicelli Soup

PREP TIME: 15 MINS • COOK TIME: 15 MINS

TOTAL TIME: 30 MINS • MAKES: 8 SERVINGS