

Campbell's

VERVE[®] SOUPS

WHERE YOU
TAKE *our* SOUP
IS LIMITED
ONLY BY YOUR
imagination.

CAMPBELL'S[®] VERVE[®] MOROCCAN STYLE NINE VEGETABLE

Product Code: 24723 Format: Frozen Ready-to-Cook Pouch Pack: 4 x 1.81 kg (4 lb)

Add a taste of Morocco with a few inspired recipes.

Please your patrons' pursuit for more diverse options with our Moroccan Style Nine Vegetable soup. This fragrant vegetable broth is infused with ginger and lemon, bursting with a vibrant pallet of nine vegetables, chickpeas and lentils. A perfect vegetarian offering!

WHY SHOULD THIS SOUP BE ON YOUR MENU?

On-trend soup offering:

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

Craveable, comforting and filling:

All leading drivers for soup purchases

Vegetable focused menu items:

Demand for continues to grow*

Only real ingredients:

Providing superior quality and classic taste with homemade appearance.

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

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE

CHEF-CREATED, PATRON-
INSPIRED, DIVERSE AND
AUTHENTIC FARE YOUR
CUSTOMERS CRAVE.

Tiny hand-rolled meatballs are seasoned with warm spices and cooked in a simmering soup with Israeli couscous for a unique appetizer or lunch offering.

Moroccan Meatball and Couscous Stew

PREP TIME: 35 MINS • COOK TIME: 25 MINS

TOTAL TIME: 1 HR • MAKES: 8 SERVINGS

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

Visit campbellsfoodservice.ca to learn more.



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VERVE[®] SOUPS

A FRESH AND FRAGRANT GRAIN BOWL
inspired BY THE FLAVOURS OF MOROCCO
IS SURE TO *satisfy* MEAT EATERS AND
VEGETARIANS ALIKE.

1 pouch (1.81 kg/4 lb)

Campbell's[®] Verve[®] Moroccan Style
Nine Vegetable Soup
couscous

3 cups (750 mL)

Serving:

4 cups (1 L)

4 cups (1 L)

3 cups (750 mL)

3 cups (750 mL)

¾ cup (185 mL)

¾ cup (185 mL)

12

chopped cucumber
chopped cooked beets
chickpeas
plain Greek yogurt
chopped fresh mint leaves
olive oil
lemon wedges

1. Pour soup into saucepan and bring to boil; stir in couscous. Remove from heat; cover and let stand for 7 minutes. Fluff with fork; spread out in thin layer on sheet pan. Let cool completely. Refrigerate for up to 3 days.

Serving: Portion 1 cup (250 mL) couscous into serving bowl. Leaving one section of couscous exposed, arrange ½ cup (80 mL) cucumber, ½ cup (80 mL) beets, ¼ cup (60 mL) chickpeas, ¼ cup (60 mL) yogurt and 1 tbsp (15 mL) mint over couscous in sections. Drizzle 1 tbsp (15 mL) olive oil over yogurt. Serve with lemon wedge.

Moroccan Couscous Bowl

PREP TIME: 30 MINS • COOK TIME: 10 MINS

TOTAL TIME: 40 MINS • MAKES: 12 SERVINGS

A WARM DIP, FULL OF *authentic* MOROCCAN
FLAVOURS, IS SERVED WITH LOTS OF FLATBREAD –
AND IS PERFECT TO *share* AS A STARTER OR AS A
SIDE DISH TO ANY MEAT DISH.

½ cup (125 mL)

1 tbsp (15 mL)

1 tbsp (15 mL)

1 tsp (5 mL)

1 tsp (5 mL)

5 lb (2.27 kg)

1 pouch (1.81 kg/4 lb)

3 cups (750 mL)

3 tbsp (45 mL)

1 cup (250 mL)

Serving:

1 cup (250 mL)

8

Assorted flatbreads

olive oil

sweet paprika

ground cumin

hot pepper flakes

each salt and pepper

eggplant, sliced into 1" (2.5 cm) rounds

Campbell's[®] Verve[®] Moroccan Style Nine Vegetable Soup

canned diced tomatoes, with juice

lemon juice

chopped cilantro

chopped cilantro

lemon wedges

1. Preheat oven to 450°F (230°C). Whisk together oil, paprika, cumin, hot pepper flakes, salt and pepper; brush over both sides of each round of eggplant. Arrange eggplant on parchment paper-lined baking sheet. Roast eggplant, turning once halfway, for about 35 minutes or until browned. Let cool slightly; chop into large chunks.

2. In large skillet, heat soup and diced tomatoes; bring to simmer and stir in eggplant. Cook over medium heat; stirring occasionally, for 20 to 25 minutes or until most of the liquid is evaporated and eggplant is tender but not fully disintegrated. Stir in lemon juice and cilantro. Let cool completely and refrigerate for up to 3 days. Makes 16 cups (3.8 L).

Serving: In small skillet, heat 2 cups (500 mL) eggplant dip just until warmed through; spoon into shallow bowl. Sprinkle with 2 tbsp (30 mL) cilantro. Serve with lemon wedge and assorted flatbreads.

PREP TIME: 30 MINS • COOK TIME: 1 HR

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

Moroccan Eggplant Dip

