

Campbell's

VERVE[®] SOUPS

GET *more* OUT
OF EVERY MENU
ITEM *with*
CAMPBELL'S
FOODSERVICE.

**CAMPBELL'S[®] VERVE[®] TOMATO ROASTED
RED PEPPER BISQUE *with* GOUDA**

Product Code: 23323 Format: Frozen Ready-to-Cook Pouch Pack: 4 x 1.81 kg (4 lb)

We aren't just offering soup – we're serving up inspiration with a touch of Gouda. Full bodied, rich and smokey tomato bisque, accented with Gouda cheese, real cream, puréed red bell peppers, crushed garlic and sweet basil leaves. Specialty ingredients crafted together to deliver an exceptional taste experience that will keep your customers asking for more.

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Made-from-scratch taste made easy:

Fully prepared, consistent taste and appearance – every time.

Twist on a classic:

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

Vegetarian Option:

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

Only quality ingredients.:

Providing 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

**DRIVEN BY TASTE, POWERED
BY SOLUTIONS TO MEET
AND EXCEED YOUR GUESTS'
CULINARY EXPECTATIONS.**

This gourmet dip delivers big yummy flavours and comes together quickly and easily for a sharing appetizer.

*Walnut and Goat Cheese
Roasted Red Pepper Dip*

PREP TIME: 20 MINS • COOK TIME: 10 MINS

TOTAL TIME: 30 MINS • MAKES: 32 SERVINGS (8 DISHES)

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

Visit campbellsfoodservice.ca to learn more.



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WITH THE *addition* OF TORTELLINI, SWISS CHARD AND RICOTTA, THIS SOUP MAKES A *satisfying* DINNER STARTER OR MAIN *for* LUNCH

2 pouches (1.81 kg/4 lb each)

Campbell's[®] Verve[®] Tomato Roasted Red Pepper Bisque with Gouda water

3 cups (750 mL)

fresh cheese tortellini

1.25 lb (567 g)

packed trimmed chopped

8 cups (2 L)

Swiss chard leaves

Serving:

2 cups (500 mL)

ricotta

1 cup (250 mL)

torn fresh basil leaves

¼ cup (60 mL)

olive oil

1. Heat soup with 3 cups (750 mL) water in large stock pot set over medium heat; bring to simmer, stirring often, for 8 to 10 minutes or until heated through. Stir in tortellini and Swiss chard. Cook for about 5 minutes or until tortellini is cooked and Swiss chard is wilted. (Alternatively, heat soup according to package directions. Then add cooked tortellini and blanched Swiss chard just before service.) Keep warm for service. Makes 21 cups (5 L).

Serving: Ladle 1⅓ cups (325 mL) soup into serving bowl, ensuring that tortellini and Swiss chard are distributed evenly per portion. Top with 2 tbsp (30 mL) ricotta, 1 tbsp (15 mL) basil and 1 tsp (5 mL) olive oil.

Tomato Roasted Red Pepper Bisque with Tortellini and Swiss Chard

PREP TIME: 10 MINS • COOK TIME: 15 MINS

TOTAL TIME: 25 MINS • MAKES: 16 SERVINGS

TOMATO ROASTED RED PEPPER BISQUE *with* GOUDA MAKES A RICH, *flavourful* BROTH FOR THE MUSSELS. USE THE CIABATTA BUNS TO *sop* IT UP.

¼ cup (60 mL)

1 ½ cups (375 mL)

6 tbsp (90 mL)

½ tsp (3 mL)

4 cups (1 L)

1 pouch (1.81 kg/4 lb)

6 lb (2.7 kg)

12

3 tbsp (45 mL)

Serving:

¾ cup (185 mL)

olive oil

diced onion

sliced garlic (approx. 12 cloves)

each salt and pepper

dry white wine

Campbell's[®] Verve[®] Tomato Roasted Red

Pepper Bisque with Gouda

mussels

ciabatta buns, sliced lengthwise (each 6 oz/170 g)

olive oil

finely chopped fresh parsley

1. Heat 1 tsp (5 mL) oil in skillet set over medium heat; cook 2 tbsp (30 mL) onion, 1 ½ tsp (7 mL) garlic, and pinch each of salt and pepper for about 2 minutes or until slightly softened. Pour in ½ cup (75 mL) dry white wine; bring to boil. Boil for 2 minutes.

2. Stir in ⅓ cup (80 mL) soup and ¼ cup (60 mL) water; bring to simmer. Tap any open mussels, discarding any that do not close. Add ½ lb (227 g) mussels. Reduce heat to medium-low; cover and let mussels steam for about 5 minutes or until mussels open, discarding any mussels that do not open.

3. Meanwhile, toast 1 ciabatta bun under broiler or salamander for 1 minute. Brush with ½ tsp (3 mL) olive oil.

Serving: Transfer mussels to serving dish. Sprinkle with 1 tbsp (15 mL) parsley. Serve with 1 ciabatta bun.



Tomato Roasted Red Pepper Steamed Mussels

PREP TIME: 15 MINS • COOK TIME: 10 MINS

TOTAL TIME: 25 MINS • MAKES: 12 SERVINGS

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