

Senior Living

Surprisingly Simple Entrées and Sauces



Smothered Chicken
made with *Campbell's®* Classic
Cream of Mushroom Condensed soup

There's No Taste Like Home!



Driven By Taste, Powered By Solutions

Dear valued Senior Living Food Service Operator:

Campbell's Foodservice is delighted to share our collection of delicious Entrée recipes that will be sure to delight the residents in your Home!

Many of the recipes in this collection are Campbell heritage-style recipes that will remind your residents of favourite meals they served their families. They may not be at their own home but you can make them feel like they are at home!

For more recipes and to scale the recipes in this booklet, please visit our website at www.CampbellFoodservice.ca. In addition, Recipe Booklets for Soup and Texture Modified can be found in the "Solutions by Segment" section of the website under Healthcare/Senior Living. For more information, call your Campbell Foodservice representative at 1-800-461-7687

Home is where you make it™



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Surprisingly Simple Entrees



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Craving more recipe rdeas or to scale the recipe yield? Visit CampbellsFoodservice.ca

Traditional Chicken Mushroom Bake

Campbell's
CLASSIC SOUPS



This **Traditional Chicken Mushroom Bake** is a Campbell heritage-style recipe that will remind your residents of favourite meals they served their families. They may not be home but you can make them feel like home! **Home is where you make it™**

Traditional Chicken Mushroom Bake

Yields: 20 servings

Serving Size: 90 g (3 oz) plus 60 mL (2 oz) sauce

Prep Time: 10 minutes

Cook Time: 40 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Mushroom soup 12/1.36 L (48 oz) code #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Boneless chicken breasts	4 lbs	1.8 kg	1. Season the chicken breasts with the lemon pepper seasoning.
Lemon pepper seasoning	2 tbsp	30 mL	2. Heat oil on the grill.
Vegetable Oil	¼ cup	60 mL	3. Grill chicken on both sides until lightly browned, approximately 10 minutes.
			4. Place chicken side-by-side in a 12"x20" steam table pan overlapping slightly.
<i>Campbell's</i> Condensed Cream of Mushroom soup*	48 oz can	1.36 L can	5. Combine <i>Campbell's</i> Condensed Cream of Mushroom soup , milk, mushrooms, parmesan cheese and garlic in a mixing bowl.
Milk	3 cups	750 mL	6. Season with black pepper
Mushrooms, sliced, fresh or canned (drained)	1 1/2 lbs	680 g	7. Pour the soup mixture over chicken and spread evenly.
Parmesan cheese, grated	2 cups	500 mL	
Garlic clove, crushed	4	4	
Black pepper	1 tsp	5 mL	
			8. Cover with foil. Bake at 350°F (177°C) for 30 minutes or until the chicken is cooked through to internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
			Serve chicken topped with mushroom sauce, with vegetable of choice and mashed potatoes or rice.

* Can substitute for *Campbell's*® Condensed Cream of Chicken soup, 12 x 1.36 L (48 oz), code #01036

Swedish Meatballs in a Mushroom Sauce

Campbell's
CLASSIC SOUPS



A delicious twist on a familiar, classic dish prepared easily using **Campbell's®**
Condensed Cream of Mushroom soup.

Swedish Meatballs in Mushroom Sauce

Yields: 24 servings
Prep Time: 5 minutes

Serving Size: 3 x 1 oz (30 g) meatballs
Cook Time: 15-20 minutes



Featured Product: *Campbell's®* Condensed Cream of Mushroom soup 12/1.36 L (48 oz) code #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Beef meatballs, 1 oz, pre-cooked	4.4 lbs	2 kg	1. Heat pre-cooked meatballs in oven according to package directions until they are slightly browned. Pour off any excess fat. Transfer to large stock pot.
<i>Campbell's</i> Condensed Cream of mushroom soup	1-48 oz can	1-1.36 L can	
Milk, 2%	5 cups	1.25 L	2. In a bowl, combine the condensed mushroom soup, milk, sour cream, green onions, minced garlic, Worcestershire sauce and black pepper.
Sour cream	1 cup	250 mL	
Green onion, chopped	6	6	3. Add sauce mixture to the stock pot and bring to a simmer. Reduce the heat to medium-low and cook until the sauce is heated through and thickens, approximately 15 minutes.
Garlic, minced	2 tbsp	30 mL	
Worcestershire sauce	2 tbsp	30 mL	4. Heat to an internal temperature of 160°F(70°C) or higher. Hold hot at 140°F (60°C) or higher for service.
Black pepper, ground	1 tbsp.	15 mL	
			Serve over rice or mashed potatoes and complementary vegetables.

Country Turkey Shepherd's Pie

Campbell's
CLASSIC SOUPS



A delicious twist on classic comfort food using **Campbell's® Condensed Cream of Mushroom soup**, turkey and mashed potatoes.

Country Turkey Shepherd's Pie

Yields: 24 servings

Serving Size: 10 oz/325 mL

Prep Time: 15 min.

Cook Time: 45-55 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's®* Condensed Cream of Mushroom soup 12 x 1.36 L (48 oz) code #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Campbell's Condensed Cream of Mushroom soup	62 fl oz	1.75 L	1. Preheat oven to 350°F (177°C). 2. Mix the condensed soup and water together in a large bowl.
Water	(1.3 cans)	(1.3 cans)	
	1 ½ cups	375 mL	
Ground turkey	5.5 lbs	2.5 kg	3. Season the ground turkey with the black pepper, onion powder, and poultry seasoning.
Black pepper, ground	1 ½ tbsp	23 mL	
Onion powder	1 tbsp	15 mL	
Poultry seasoning	1 tbsp	15 mL	
Mixed vegetables, frozen, thawed	12 cups	3 L	4. Add the ground turkey and vegetables to the soup mixture and stir to coat. Transfer the turkey mixture into 2 (2" deep) steam table pans.
Mashed potatoes, prepared	11 cups	2.8 L	5. Spread the prepared mashed potatoes over the turkey mixture in the steam table pans.
Cheddar Cheese, shredded	1 ½ cups	375 mL	6. Sprinkle with cheese. 7. Bake for 40 minutes or until the turkey mixture is hot and bubbling. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service. To serve: Cut each pan 6 x 4 (24 pieces/pan).
Option: Create individual Turkey Shepherd's Pies in casserole dishes.			

Green Bean Casserole

Yields: 50 Servings **Serving Size:** 125 mL

Prep Time: 30 min. **Cook Time:** 60 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Cream of Mushroom soup, 12/48 oz, #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Green Beans, cut, frozen or canned	6 lbs	2.72 kg	1. Preheat oven to 176°C
<i>Campbell's</i>® Cream of Mushroom	1 - 48 oz	1 - 1.36 L	
soup	can	can	2. Drain Green Beans (if canned)
Milk	4 cups	1 L	
Black pepper, ground	1 tsp	5 mL	3. In a large bowl combine soup, milk and pepper. Mix well.
French fried Onions	1.5 lbs	680 g	
			4. Stir in green beans and half of the onions. Pour into 2 full size hotel pans
			5. Bake, uncovered for 1 hour or until reaches minimum 73.9°C
			6. Top with remaining onions and bake additional 5 minutes.
			 ** Substitute Frozen Green Beans for Canned. 2 each #10 cans.

Beef Stroganoff

Yields: 50 servings

Serving Size: 250 mL

Prep Time: 15 minutes

Cook Time: 30 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Cream of Mushroom soup, 12/48 oz, #0126

INGREDIENTS	IMPERIAL	METRIC	METHOD
Egg noodles, cooked, drained	11 lbs	5 kg / 4 L	1. Hold cooked noodles got for service 140°F(60°C).
Vegetable Oil	4 tsp	20 mL	2. Heat oil in large rondeau over high heat.
Beef Sirloin Steak*, sliced thin	6.6 lbs	3 kg	3. Add beef, cook until well browned, reserve and discard excess fat.
Onions, chopped	1.5 cups	375 mL	
<i>Campbell's</i>® Cream of Mushroom soup	2-48oz. cans	2-1.36 L cans	4. Using same rondeau, add onions and cook 5 minutes.
Milk	5 cups	1.25 L	5. Stir in soup, milk, paprika, pepper, rosemary and Worcestershire. Mix well to combine, heat to a boil then reduce to low.
Paprika, ground	4 tsp	20 mL	
Black pepper, ground	2 tsp	10 mL	
Dried rosemary leaves	0.5 tsp	2.5 mL	6. Add in sour cream and beef. Heat to minimum 165°F(75°C) for 1 minute.
Worcestershire Sauce	4 tsp	20 mL	
Sour Cream	3 cups	750 mL	7. To serve – Portion 1 – 165 m: egg noodle in center of plate or bowl. Top with 85 mL beef and sauce mixture.
Parsley, fresh	2.66 tbsps	80 mL	8. Garnish with Parsley
			9. Serve immediately.

* Can also use prepared meatballs or ground beef

Lemon Chicken Scaloppini with Spinach

Campbell's
CLASSIC SOUPS



This Italian-inspired skillet dish of tender chicken breast sautéed in a brightly flavoured lemon sauce features **Campbell's® Condensed Cream of Mushroom soup** with fresh baby spinach.

Lemon Chicken Scaloppini with Spinach

Yields: 24 servings

Serving Size: 1 Chicken Breast with sauce

Prep Time: 10 min.

Cook Time: 15 min.

Campbell's

CLASSIC SOUPS

Feature Product: **Campbell's® Cream of Mushroom soup 12/48 oz, #01266**

Campbell's® Artisan Chicken Stock, #26936

INGREDIENTS	IMPERIAL	METRIC	METHOD
Lemon juice Lemon zest	1 ½ cups 2 tbsp.	375 mL 30 mL	1. If using fresh lemon juice and zest, prepare from fresh lemons.
Olive oil Chicken breast, boneless, skinless	1/3 cup 4.5 lbs	80 mL 2 kg	2. Heat oil in a skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides and cooked thoroughly. 3. Remove the chicken from the skillet and place in serving pans. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Garlic, minced Campbell's Artisan Chicken Stock , prepared Campbell's Cream of Mushroom soup Spinach, baby, fresh	½ oz 3 cups 1- 48 oz can 6 qts	15 g 750 mL 1-1.36 L can 6 L	4. Whisk the garlic, stock, lemon juice, lemon zest and soup together in the skillet. Add the spinach and cook and stir until the spinach is wilted. 5. Spoon the cooked garlic/stock/lemon mixture evenly over the chicken in the pans. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service. Serving Suggestion: Serve over hot cooked brown rice or whole grain pasta.

Smothered Pork Chops

Yields: 25 servings

Serving Size: 90 g (3 oz) plus 30 mL (2 oz) sauce

Prep Time: 10 minutes

Cook Time: 30 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Mushroom soup 12/1.36 L (48 oz) code #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	1 tbsp	15 mL	1. Heat oil in a medium-high skillet. Sauté mushrooms and onions until tender. Add water to help caramelization if needed. Set aside.
Mushrooms, sliced, fresh or canned (drained)	2.5 lbs	1.25 kg	
Onions, sliced			
Water	1 cup	250 mL	2. Mix condensed soup, milk, pepper, garlic powder and thyme together.
* Campbell's Condensed Cream of Mushroom soup	¼ cup 1-48 oz can	60 mL 1-1.36 L can	
2% milk	2 cups	500 mL	4. Place mushrooms and onions over pork chops, and top with soup mixture. Spread evenly to coat.
Black pepper, ground,	1 tbsp	15 mL	
Garlic powder	1 tbsp	15 mL	5. Cover with foil. Bake at 350°F (177°C) for 30 minutes or until the pork is cooked through to internal temperature of 165°F (74°C) or higher for 15 seconds.
Dried, thyme	1 tbsp	15 mL	
Boneless pork chops	5.25 lbs	2.4 kg	CCP: Hold hot at 140°F (60°C) or higher for service.
Recipe Suggestions: Serve with complementary vegetables such as roasted potatoes and green beans			

Creamy Spinach Lasagna

Yields: 24 Servings **Serving Size:** 8 oz/250 mL

Prep Time: 30 min. **Cook Time:** 60 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's®* Cream of Mushroom soup, 12/48 oz, #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
Noodles, lasagna, cooked, drained*	2 lbs	1 kg	1. Drain noodles well. Reserve.
Campbell's Condensed Cream of Mushroom soup	1-48 oz can	1-1.36 L can	2. In a bowl combine soup, water, Italian seasoning and pepper. Reserve.
Water	1 cup	250 mL	
Italian seasoning blend, no-salt			
Pepper, black, ground	1 tbsp	15 mL	
	1 tsp	5 mL	
Ricotta cheese, low-fat	6 cups	1.5 L	3. In a bowl mix ricotta, spinach, Mozzarella, Parmesan, egg and nutmeg.
Spinach, chopped, frozen, thawed, drained	6 cups	1.5 L	4. In bottom of a full-size (12 x 20 x 3-in.) hotel pan spray with non-stick cooking spray and spread 1 cup of soup mixture. Top with 6 noodles in an even layer. Spread 6 cups cheese-spinach mixture evenly over noodles. Top with 2 cups soup mixture. Repeat with same layers and finally top with 6 more noodles. Spread 1 cup soup mixture and remaining 1 cup Parmesan.
Mozzarella, reduced-fat, shredded (first measure)	3 cups	750 mL	
Parmesan, grated (first measure)	1 cup	250 mL	
Egg, liquid	¾ cup	200 mL	
Nutmeg, grated	½ tsp	2 mL	
Non-stick cooking spray	As needed	As needed	
Mozzarella, shredded (second measure)	1 cup	250 mL	5. In a bowl mix Mozzarella and Parmesan; cover and chill.
Parmesan, grated (second measure)	1 cup	250 mL	6. Bake lasagna in 350°F (180°C) conventional or 300°F (150°C) convection oven 50 minutes or until the mixture browns on top and it is heated through. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. Sprinkle top of lasagna with Mozzarella-Parmesan mixture evenly and continue baking until cheese melts. Remove from heat, cover and let stand at least 30 minutes before slicing to serve. CCP: Serve at 140°F (60°C) or higher.

Three Cheese Pasta

Campbell's
CLASSIC SOUPS



This delicious version of Pasta with Cheese uses **Campbell's® Cream of Mushroom Soup**, plus three types of cheeses and has a nice zesty hint of lemon!

Three Cheese Pasta

Yields: 24 servings **Serving Size:** 8 fl oz/250 mL

Prep Time: 20 min. **Cook Time:** 45 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
<i>Campbell's</i> Cream of Mushroom soup	1- 48-oz can	1- 1.36 L can	1. In a soup pot combine <i>Campbell's</i> Cream of Mushroom soup, water (or milk) and bring to a slow boil.
Water or milk	6 cups	1.5 L	
Cheese, Cheddar, sharp, low-fat, shredded	2 cups	500 mL	2. Remove soup from heat and stir in three combined cheeses.
Cream cheese, low-fat	1 cup	250 mL	3. In bowl blend Worcestershire, lemon juice, mustard and pepper and stir into soup mixture until smooth.
Parmesan grated	1/4 cup	60 mL	
Worcestershire sauce, low-sodium	3 tbsp	45 mL	
Lemon, juice	1 tbsp	15 mL	4. Toss pasta with soup-cheese mixture to coat evenly. Transfer sauced pasta to a sprayed full-size (12" x 20" x 3") hotel pan.
Mustard, dry	1/2 tsp	3 mL	
Pasta, Rotini, cooked, drained	3 lb dry	1.3 kg dry	
Non-stick cooking spray	As needed		
Crumbs, bread, whole wheat, coarse	2 cups	500 mL	5. In a small bowl combine bread crumbs and oil and mix to moisten. Sprinkle bread crumbs over pasta.
Oil, vegetable	2 tbsp	30 mL	6. Bake pasta in 400°F (200°C) conventional or 350°F (180°C) convection oven 35-40 minutes or until golden brown and bubbly. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
			7. To serve: Let stand 10 minutes before portioning 24 x 8 fl oz (250 mL) servings.

*Optional additions include: chopped broccoli, peas, diced tomatoes, corn, beans, chopped herbs, dried tomato bits, etc.

Breakfast Casserole

Campbell's
CLASSIC SOUPS



Campbell's® 48 oz Condensed Cream of Mushroom soup makes a delicious breakfast!
Combine with spinach, eggs and potatoes for a great way to start the day.

Breakfast Casserole

Yields: 50 Servings **Serving Size:** cup (180 mL)

Prep Time: 20 Min **Cook Time:** 40 min.

Campbell's

CLASSIC SOUPS

Feature Product: **Campbell's® Cream of Mushroom soup, 12/48 oz, #01266**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Non-stick cooking spray	As needed	As needed	1. Spray bottom of a full-size (12 x 20 x 3 in.) hotel pan. Spread potatoes into an even layer in bottom of pan. Hold.
Potatoes, hash-brown-style, frozen, thawed	2 lb	1.5 kg	
Oil, vegetable	1 tbsp	20 mL	2. In large skillet, heat oil over medium-high heat; add onions and cook 6 minutes, stirring often.
Onions, sweet, finely chopped	1 ½ qts	1.5 L	
Spinach, chopped, frozen, thawed, thoroughly drained	2 lb	908 g	3. Stir in spinach. Remove from heat and cool to room temperature. Hold.
Campbell's® 48 oz Condensed Cream of Mushroom Soup	2- 48 oz cans	2- 1.36 L cans	4. In large bowl whisk together mushroom soup, milk, eggs, paprika and pepper until smooth. Hold.
Milk, low-fat	3 cups	900 mL	
Eggs, beaten or Liquid eggs	3 cups	900 mL	
Paprika, smoked	2 tsp	10 mL	
Pepper, red, ground	1 tsp	5 mL	
Cheese, Cheddar, shredded	5 cups	1.5 L	
			5. Sprinkle half of the cheese over top of hash browns and then evenly spread spinach mixture to cover the cheese. Pour egg mixture evenly over top of spinach layer. Top with remaining cheese. Cover and refrigerate at least 60 minutes or over night before baking.
			6. Bake 350°F (180°C) conventional or 300°F (150°C) convection oven for 35-40 minutes, or until crisp on top and firm to the touch. Remove from heat and cool at least 10 minutes before dishing up to serve. CCP: Cook to an internal temperature of 145°F (65°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Garnish: Fruit, fresh, optional	As needed	As needed	To Serve: For each serving, spoon 1 1/4-cup (300 mL) serving and garnish with fruit, if desired.

* Suggestion: add primary vegetables such as Mushrooms, Peppers, Broccoli, etc.

Meatloaf Muffins with Onions

Campbell's
CLASSIC SOUPS



Campbell's® Reduced Sodium Tomato soup gives this Onion Crusted Meatloaf Muffin gives a fresh tomato flavour that complements the caramelized onions. Preparation in a muffin tin

Meatloaf Muffins with Onions

Yields: 30 servings

Serving Size: 1 "muffin" 120 g (4oz)

Prep Time: 15 minutes

Cook Time: 30 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato soup*, 12/1.36 L (48 oz) #18987

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable oil	2 tbsp	30 mL	<ol style="list-style-type: none"> 1. Heat oil in a skillet over medium-high heat and sauté onions until brown and caramelized. 2. Add in garlic and continue to sauté for an additional 2-3 minutes. 3. In a large bowl, mix together ground beef, soup, spices, breadcrumbs, egg and 2/3 of the onions. Save ¼ cup (60 mL) of soup for later. 4. Spray muffin tin with non-stick cooking spray. Using a #8 scoop, portion beef mixture into muffin cups. 5. In a 400°F/205°C oven, bake for 25 minutes. 6. Remove from the oven. Brush tops with remaining tomato soup and add the remaining 1/3 of chopped onions over the top of each muffin. 7. Bake for an additional 5 minutes or until reaches an internal temperature of 165°F(75°C).
Onion, chopped	5 cups	1.25 L	
Garlic, minced	2 tbsp	30 mL	
Lean ground beef	7.5 lbs	3.5 kg	
<i>Campbell's</i> Condensed Reduced Sodium Tomato soup*	1-48oz can	1-1.36 L can	
Bread crumbs, whole wheat, dry	3.75 cups	950 mL	
Liquid eggs**	1 1/2 cups	375 mL	
Dried paprika	2 tbsp	30 mL	<ol style="list-style-type: none"> CCP: Hold hot at 140°F (60°C) or higher for service.
Dried oregano	1 tsp	5 mL	
Black pepper, ground	2 tsp	10 mL	
Non-stick cooking spray	as needed		
**equivalent to 6 medium eggs			
Note: can also be prepared in traditional loaf pans. Cook at 325°F (165°C) convection oven for 55-60 minutes or until cooked through to an internal temperature of 165°F (74°C) or higher for 15 seconds. and top is slightly browned. Let stand at least 20 minutes before slicing.			

* Can also use *Campbell's*® Tomato soup, 12 x 1.36 L (48 oz), code #00016

Mushroom Beef Bourguignon Bake

Campbell's
CLASSIC SOUPS



The mushrooms and beef strips in this Bourguignon, complemented by rosemary and paprika, help deliver a hearty dish using **Campbell's® Condensed Tomato soup**.

Mushroom Beef Bourguignon Bake

Yields: 24 Servings **Serving Size:** 8 oz/250 mL

Prep Time: 20 min. **Cook Time:** 50 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Reduced Sodium Tomato* soup, 12 x 1.36 L (48 oz), #18987

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable	2 tbsp	30 mL	1. In large pot, heat oil over medium-high heat; add onion and sauté 4 minutes. 2. Stir in garlic and continue to cook 2 minutes, stirring often.
Onion, sweet, chopped	4 cups	1 L	
Garlic, minced	2 tbsp	30 mL	
Beef Strips	4.5 lbs	2 kg	3. Mix in beef strips, mushrooms, rosemary and paprika and cook, stirring often, until starting to glaze, about 8 minutes.
Mushrooms, white, quartered	12 cups	3 L	
Rosemary, fresh, leaves, chopped	¼ cup	60 mL	
Paprika, smoked	1 ½ tbsp	25 mL	
Red Wine Vinegar	1 cup	250 mL	4. Deglaze pan with red wine vinegar and Worcestershire sauce and cook 8-10 more minutes.
Worcestershire sauce, low-sodium	¼ cup	60 mL	
Campbell's Condensed	1-48-oz	1-1.36 L	5. Pour in soup and bring to a simmer; cook 5 minutes, stirring often. Stir in potatoes, onions and peas and simmer 2 minutes. 6. Transfer mixture to a lightly greased, full size (12 x 20 x 3-in.) hotel pan.
Reduced Sodium Tomato* soup	can	can	
Potatoes, red-skinned, steamed, diced ½-in. (1 cm)	8 cups	2 L	
Pearl onions, frozen	4 cups	1 L	
Peas, frozen	4 cups	1 L	
Crumbs, bread, whole wheat, toasted	2 cups	500 mL	7. In small bowl combine crumbs and oil and top filled steam table pan evenly with crumb mixture. 8. Bake in a 375°F (190°C) conventional or 325°F (165°C) convection oven 35-40 minutes or until golden brown and bubbly. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Oil, vegetable	2 tbsp	15 mL	

* Can also use *Campbell's*® Tomato soup, 12 x 1.36 L (48 oz), code #00016

Savoury Pot Roast

Campbell's
CLASSIC SOUPS



Cinnamon and chili powder combined with **Campbell's® Reduced Sodium Tomato Soup** give this pot roast a delicious new twist

Savoury Pot Roast

Yields: 24 servings **Serving Size:** meat, 3 oz/90 g; sauce, 1/4 cup/60 mL; vegetables, 1 cup/250 mL

Prep Time: 20 min. **Cook Time:** 3-4 hours

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Reduced Sodium Tomato* soup, 12x 1.36 L (48 oz), #18987

INGREDIENTS	IMPERIAL	METRIC	METHOD
Sugar, brown	1/4 cup	60 mL	1. In a bowl combine brown sugar and all the spices. Reserve 1/4 cup (60 mL) for later use.
Chili powder	1/3 cup	80 mL	
Oregano, dry	1 tbsp	15 mL	2. Rub the remaining spice mixture over the entire surface of the meat.
Cinnamon, ground	2 tsp	10 mL	3. Spread onions in an even layer in bottom of a sprayed full-size (12" x 20" x 3") hotel pan. and place spice-rubbed beef on top of onions.
Beef, chuck roast or brisket, boneless**	6 lb	2.7 kg	
Onion, sweet, sliced, 1/2-inch	2 qt	2 L	
<i>Campbell's</i> Condensed Reduced Sodium Tomato soup	1- 48-oz can	1 – 1.36 L can	4. In a bowl, whisk together <i>Campbell's</i> Reduced Sodium Tomato soup, water and reserved spice mixture. Pour soup over meat and onions.
Water	2 cups	500 mL	5. Cover the hotel pan tightly and bake in 350°F (180°C) conventional or 325°F (165°C) convection oven 2 hours.
Potatoes, red, cut into 2-in. chunks	10 cups	2.5 L	6. Remove pan from heat and spread potatoes and carrots around pot roast. Re-cover pan and continue to cook 1 hour or until the meat is very tender. Remove from the oven and remove meat from pan. Cover pan and keep potatoes and carrots warm. Cover meat and let rest at least 15 minutes before slicing. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Carrots, cut into 2-in. pieces	10 cups	2.5 L	
Cilantro, fresh, chopped	1 cup	250 mL	7. Stir cilantro into pan and mix well with carrots and onions to serve.
			8. To serve: Slice meat thinly and serve 3 oz (90 g) meat over 1 cup (250 mL) vegetables ladled with 1/4 cup (60 mL) sauce with vegetables.

* Can also use ***Campbell's*® Tomato soup, 12 x 1.36 L (48 oz), code #00016**

**Option: Use equivalent amount of Pulled Beef (frozen, thawed)

Grilled Salmon with Herbed Tomato Sauce

Campbell's
CLASSIC SOUPS



This zesty and delicious tomato sauce made simply with **Campbell's® Reduced Sodium Tomato Soup**, complements grilled salmon beautifully and will quickly become a resident favourite!

Grilled Salmon with Tomato Herb Sauce

Yields: 20 servings

Serving Size: 3 oz (90 g) fillet with 2 fl oz (60 mL) sauce

Prep Time: 10 min.

Cook Time: 20 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's®* Condensed Reduced Sodium Tomato , 12 x 1.36 L (48 oz), #18987*

INGREDIENTS	IMPERIAL	METRIC	METHOD
Sauce: <i>Campbell's</i> Reduced Sodium Tomato soup	1- 48-oz can	1- 1.36 L can	<ol style="list-style-type: none">1. In a soup pot combine <i>Campbell's</i> Reduced Sodium Tomato soup, water, Italian seasoning, tomatoes, parsley, thyme, and pepper.2. Bring to a slow boil. Then reduce to simmer.
Water	1.5 cups	375 mL	
Italian seasoning	2 tbsp.	30 mL	
Diced tomatoes, fresh or drained	2 cups	500 mL	
Parsley, fresh or dried	3 tbsp.	45 mL	
Thyme, dried	3 tbsp	45 mL	
Pepper, black	1 tsp	5 mL	
Salmon Loins, 4 oz/120 g each	20	20	<ol style="list-style-type: none">3. Grill salmon in frypan or flat-top grill for 8-12 minutes until the salmon flakes easily with a fork, and meets internal temperature of 165 degrees F or higher.4. To serve, place salmon on plate and top each portion with 2 oz (60 mL) tomato sauce.
Optional – Parmesan Cheese	1 cup	250 mL	
			<ol style="list-style-type: none">5. Optional – sprinkle with parmesan cheese.

*Can substitute ***Campbell's®* Condensed Tomato** (regular) #00016.

** Could substitute sole fillets or other whitefish for salmon

Chef's tip: Serve over linguini or other compatible pasta

Baked Feta & Chicken Bow Tie Pasta

Yields: 50 servings

Serving Size: 8 fl oz/250 mL

Prep Time: 20 min.

Cook Time: 50 min.

Campbell's

CLASSIC SOUPS

Feature Product:

Campbell's® Condensed Cream of Chicken soup, 12 x 1.36 L (48 oz), #01036

Campbell's® No Salt Added Chicken Broth, 12 x 900 mL (30 oz), #19455

INGREDIENTS	IMPERIAL	METRIC	METHOD
Farfalle (bow tie) Pasta	2 lbs	908 g	1. Cook pasta according to package directions. Drain and reserve.
Canola Oil	1 tbsp	30 mL	2. Prepare Chicken – using a large rondeau, heat canola oil over medium heat. Add onions, cook 5 minutes.
Onions	3.85 lbs	1.75 L	3. Add chicken and cook additional 5 minutes. Transfer mixture to a bowl and reserve.
Chicken Breast, boneless, skinless	5 lbs	2.267 kg	4. Prepare sauce – using the same rondeau, add garlic, mushrooms, and roasted cherry tomatoes. Cook 2 minutes
Garlic	2 tsp	10 mL	5. Add half & half, broth, soup, spinach, black pepper and parsley. Mix well and simmer for 3 minutes.
Mushrooms	12 cups	3 L	6. Bake – transfer mixture to a large mixing bowl. Add cooked pasta, soup mix and ½ of the cheese. Mix well.
Roasted Cherry Tomatoes	3.85 lbs	1.75 kg	7. Place mixture into 2 hotel pans, top with remaining cheese and bake for 50 minutes at 180°C
Half & Half	4 cups	1 L	8. Heat to a minimum internal temperature of 165°F(75°C) for at least 1 minute. Hold for service 140°F (60°C) or higher for service.
Campbell's® No Salt Added Chicken Broth	30 oz	900 mL	9. Serve – using a scoop or spoon portion
Campbell's® Cream of Chicken soup	2-48oz cans	2 – 1.36L cans	
Spinach, frozen, thawed	4.5 lbs	2 L	
Black pepper, ground	2 tsp	10 mL	
Parsley, fresh	4 tsp	20 mL	
Feta cheese, crumbled	2.75 lbs	1.25 L	

Creamy Dijon Chicken with Mushrooms

Campbell's
CLASSIC SOUPS



A skillet dish of tender chicken and mushrooms bathed in a delectably creamy Dijon sauce featuring **Campbell's® Condensed Cream of Chicken soup.**

Creamy Dijon Chicken with Mushrooms

Yields: 24 servings

Serving Size: 8 oz/250 mL

Prep Time: 10 min.

Cook Time: 20 min.

Campbell's

CLASSIC SOUPS

Feature Product: **Campbell's® Condensed Cream of Chicken soup** 12/48 oz, #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Garlic powder	1 tbsp	15 mL	1. Stir the garlic powder, thyme, and black pepper in a small bowl. Season the chicken with the garlic powder mixture.
Thyme leaves, dried, crushed	1 tbsp	15 mL	
Pepper, black, ground	1 tsp	5 mL	
Chicken, cooked, diced 1/2 -in. (1 cm)	4.5 lbs	2 kg	
Olive oil	1/3 cup	80 mL	2. Heat oil in a skillet over medium-high heat. Add mushrooms and onions to the skillet. Cook 5 minutes or until tender-crisp, stirring often.
Mushrooms, fresh, sliced	3 lbs	1.4 kg	
Onions, fresh, diced	2 lbs	1 kg	
Water	3 cups	750 mL	3. Pour water in the skillet. Stir in the soup and mustard and heat to a boil. Reduce heat to medium-low.
Campbell's Condensed Cream of Chicken soup	1- 48 oz can	1-1.36 L can	
Mustard, Dijon	1/3 cup	80 mL	
			4. Add the chicken to the skillet. Cook until the mixture is hot and bubbling.
			CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.
			CCP: Hold hot at 140°F (60°C) or higher for service.
			Serving Suggestion: Serve over hot cooked brown rice.

Easy Baked Chicken & Rice Casserole

Campbell's
CLASSIC SOUPS



With **Campbell's® Condensed Cream of Chicken soup** create a versatile chicken casserole using your favourite frozen vegetables.

Easy Baked Chicken & Rice Casserole

Yields: 24 servings

Serving Size: 8 oz/250 mL

Prep Time: 15 min.

Cook Time: 20-25 min.

Campbell's

CLASSIC SOUPS

Feature Product: **Campbell's® Cream of Chicken soup** 12/48 oz, #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Campbell's Condensed Cream of Chicken soup	1- 48 oz can	1-1.36 L can	1. Preheat oven to 350°F (177°C). 2. Stir in the Campbell's® Cream of Chicken soup , water, rice, lemon juice, Italian seasoning, garlic powder, onion powder, black pepper, broccoli and carrots in a large bowl. Transfer mixture to 2 half pans (2" deep) steam table pans.
Water	8 cups	2 L	
White rice, long-grain, uncooked	4 ½ cups	1.13 L	
Lemon juice	¼ cup	60 mL	
Italian seasoning, crushed	1 ½ tbsp	25 mL	
Garlic powder	1 tbsp	15 mL	
Onion powder	1 tbsp	15 mL	
Pepper, black, ground	1 tsp	5 mL	
Broccoli florets, frozen	12 cups	3 L	
Carrots, frozen, diced	6 cups	1.5 L	
Chicken, cooked, diced 1/2-in. (1 cm)	4.5 lbs	2 kg	3. Mix the cooked chicken into the rice mixture. Lightly season the chicken with the paprika.
Paprika	1 tsp	5 mL	4. Cover the pans with foil or lid and bake for 20 minutes or until rice is tender. Stir lightly.
Cheese, mozzarella, shredded	2 cups	500 mL	5. Remove covers from pans and top with the cheese. Replace covers and let stand for 10 minutes CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.

Chef's Tip: Can also be prepared in individual ramekin/mini-casserole dishes, topping each with grated cheese.

Rustic Chicken Vegetable Casserole

Yields: 24 Servings **Serving Size:** 10 fl oz/325 mL

Prep Time: 30 min. **Cook Time:** 45-50 min.

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Chicken soup, 12 x 1.36 L (48 oz), #01036
and *Campbell's*® Condensed Chicken Broth, 12 x 1.36 L (48oz), #01336

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable	2 tbsp	30 mL	1. In large pot, heat oil over medium-high heat; add onion and sauté 5 minutes, stirring often, until slightly golden.
Onion, sweet, diced 1/4-inch	4 cups	1 L	
Root vegetable mix (carrots, turnips, parsnips, rutabagas, etc.), diced 1/4-in.	8 cups	2 L	
			2. Stir in root vegetable mixture and sauté/sweat 12-15 minutes.
<i>Campbell's</i> Cream of Chicken soup	1-48-oz can	1-1.36 L can	3. Pour in <i>Campbell's</i> Cream of Chicken soup and Chicken
<i>Campbell's</i> Chicken Broth	4 cups	1 L	
Cooked, diced chicken breast	5 lbs	2.3 kg	4. Add chicken, herbs and pepper and bring to a simmer.
Parsley, chives, rosemary, thyme, fresh, minced	1 cup	250 mL	
Pepper, black, cracked	1/2 tbsp	8 mL	5. Transfer mixture (10 lb) to a lightly greased full-size (12 x 20 x 3 inch) hotel pan.
Bowtie pasta, cooked, drained	10 cups	4.5 L	6. In big bowl, toss pasta with cheese, herbs and pepper and spread evenly in pan.
Ricotta, low-fat	3 cups	750 mL	
Fresh parsley, chives, rosemary, thyme, minced	1/3 cup	80 mL	7. Bake in a 400°F (200°C) conventional or 350°F (180°C) convection oven 20-25 minutes or until hot and bubbly, topping begins to brown and cheese melts slightly.
Pepper, black, cracked	1 tsp	5 mL	
			Serve 10 fl oz (325 mL) per serving.

Prairie Roast Pork Stew

Campbell's
CLASSIC SOUPS



Travel West to the lands of the Prairie for a taste of comfort using **Campbell's® Condensed Cream of Chicken soup** chock full of onions, carrots, corn, tomatoes and pork spiked with smoked paprika.

Prairie Roast Pork Stew

Yields: 24 Servings
Prep Time: 15 minutes

Serving Size: 8 fl. oz. (250 mL)
Cook Time: 30 minutes



Featured Products: *Campbell's®* Condensed Cream of Chicken Soup*, 12/48 oz (1.36 L), #01036
Campbell's® Condensed 48 oz. Chicken Broth, 12/48 oz (1.36 L), #01336

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable	3 tbsp	45 mL	1. In large pan or stock pot heat oil over medium-high heat; add onion and sauté 5 minutes, stirring often, until golden and softened. 2. Add garlic and paprika continue to sauté 2-3 minutes. 3. Stir tomatoes along with the juice from can, bring to a simmer and continue to cook 5 minutes, stirring occasionally.
Yellow onion, chopped	8 cups (1.5 lb)	2 L	
Carrots, peeled and sliced	6 cups (2.5 lb)	1.5 L	
Garlic, minced	2 tbsp	30 mL	
Paprika, smoked	2 tbsp	30 mL	
Tomatoes, canned, diced	6 cups w/ juice	1.5 L	
<i>Campbell's®</i> Cream of Chicken, condensed	1 - 48 oz can	1 - 1.36 L can	4. Add <i>Campbell's®</i> Cream of Chicken soup and <i>Campbell's®</i> Chicken Broth and bring to a simmer; cook 5 minutes, stirring often.
<i>Campbell's®</i> Chicken Broth, prepared	1 ½ qt	1.5 L	
Pork, cooked, pulled, shredded	2 ½ lb	1.1 kg	5. Place shredded pork in bowl and sprinkle with paprika and toss well to coat. Add mixture to stew and mix well. Return mixture to a simmer and cook 5 minutes. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Paprika, smoked	1 tbsp	15 mL	
Parsley, fresh, minced	1 cup	250 mL	6. Just before serving, stir in parsley and scallions.
Scallions, sliced	1 cup	250 mL	
Option:			7. To serve: For each serving, ladle 8 fl oz (250 mL) stew into a bowl.
White Cheddar, grated	1 ½ cups	375 mL	
			8. Optional: garnish with grated white cheddar cheese.

* Can substitute for ***Campbell's®* Condensed Cream of Celery soup, 12 x 1.36 L (48 oz), code #01166**

* Can substitute for ***Campbell's®* Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), code #01266**

Chicken with Stuffing Bake

Yields: 30 servings

Serving Size: 250 mL (8 oz)

Prep Time: 10 minutes

Cook Time: 30-40 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Chicken soup, 12/1.36 L (48 oz), #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Non-stick cooking spray	as required		1. Heat oven to 400°F/205°C.
Pre-packaged stuffing mix, prepared	20 cups	5 L	2. Spray bottom of 12x 20 steam table pan with non-stick cooking spray.
boneless, skinless			
Chicken, 1/2 inch diced	6 lbs	2.8 kg	3. Prepare the stuffing according to the package directions.
*Campbell's Condensed Cream of Chicken soup	1-48oz can	1-1.36 L can	4. In a bowl, combine diced chicken, condensed soup, milk, eggs, peas and seasonings.
Milk, 2%	5 cups	1.25 L	5. Pour mixture in pan and top with prepared stuffing.
Liquid eggs	2/3 cup	175 mL	6. Bake for 30-40 minutes. Heat to an internal temperature of 165°F(75°C).
Frozen peas	5 cups	1.25 L	
Paprika	1 tsp	5 mL	
Oregano	2 tsp	10 mL	
Black pepper, ground	2 tsp	10 mL	
Dried parsley	2 tbsp	30 mL	
Non-stick cooking spray	As needed		Hold hot at 140°F (60°C) or higher for service.

Tuna Noodle Casserole

Campbell's
CLASSIC SOUPS



This perennial favourite made with **Campbell's® Condensed Cream of Celery soup** is sure to bring back resident memories of family meal times.

Tuna Noodle Casserole

Yields: 30 servings

Serving Size: 250 mL (8 oz)

Prep Time: 15 minutes

Cook Time: 30-40 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Celery* soup, 12/1.36 L (48 oz),

#01166

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted	5 tbsp	75 mL	1. Preheat oven to 375°F/190°C.
Mushrooms, sliced	2 ½ cups	625 mL	2. In a large skillet, heat butter and sauté mushrooms until slightly tender and browned.
Tomatoes, diced	2 ½ cups	625 mL	3. In a large pot, cook egg noodles to package directions.
Egg noodles, cooked	15 cups	3.75 L	4. In a large bowl, combine tuna, condensed soup, milk, cooked egg noodles, mushrooms, tomatoes, peas, Parmesan cheese, parsley and black pepper.
Tuna in water, flaked, drained	4 lbs	1.8 kg	
<i>Campbell's</i> Condensed Cream of Celery* soup	1-48 oz can	1-1.36 L can	
Milk, 2%	2 ½ cups	625 mL	5. Add mixture into a greased 12" x 20" steam table pan and sprinkle with breadcrumbs.
Water	1 ¼ cups	310 mL	6. Bake for 30-40 minutes or until internal temperature reaches 165°F (75°C) and breadcrumbs are golden brown.
Frozen peas	5 cups	1.25 L	
Dried parsley	5 tbsp	75 mL	
Black pepper, ground	2 tbsp	30 mL	
Parmesan cheese, shredded	2 ½ cups	625 mL	
Italian-style breadcrumbs	1 ¼ cups	310 mL	Hold hot at 140°F (60°C) or higher for service.

* Can substitute for *Campbell's*® Condensed Cream of Mushroom soup, 12 x 1.36 L (48 oz), code #01266

Option: Substitute broccoli for frozen peas

Classic Pasta Alfredo



This perennial favourite is made easily with **Campbell's® Alfredo Sauce.**

Classic Pasta Alfredo

Yields: 15 servings **Serving Size:** 8 fl oz (250 mL)

Prep Time: 20 min. **Cook Time:** 30 min.



Feature Product: *Campbell's®* Alfredo Sauce #07273

INGREDIENTS	IMPERIAL	METRIC	METHOD
<i>Campbell's®</i> Alfredo Sauce	1 tub (4 lb)	1 tub (1.8 kg)	1. Thaw <i>Campbell's®</i> Alfredo Sauce according to package directions.
Vegetable oil	2 tbsp.	30 mL	2. Cook pasta in large stockpot until al dente. Drain and set aside
Garlic, minced	1 tbsp.	15 mL	3. In large stockpot, heat oil over medium heat.
Onion, chopped	1 (6 oz)	1 (168 g)	4. Saute garlic and onion until softened. Add cooked chicken and toss in garlic and onion mixture until golden.
Chicken, ½" diced, cooked	2 lb	908 g	5. Add <i>Campbell's®</i> Alfredo Sauce and simmer for 6 to 8 minutes.
Tomatoes, diced	½ cup	125 mL	6. Stir in cooked pasta, black pepper, Cajun spice, green onion, and parmesan cheese. Heat until internal temperature reaches 165°F (75°C)
Pasta, Rotini, dry*	1 ½ lb	680 g	7. Portion. Garnish with parsley (optional).
Cajun spice	2 tsp	10 mL	
Black pepper, ground	2 tsp	10 mL	
Green onion, sliced thin	½ cup	125 mL	
Parmesan cheese, grated	1 cup	250 mL	
Optional Garnish:			
Parsley, fresh, chopped	¼ cup	75 mL	

* Option to use alternate forms of pasta including fettucine, linguini, penne, shells or elbow.

Globally Inspired Entrees



Try these globally inspired, delicious and simple Entrée recipes using various **Campbell** products:

- Sweet and Sour Chicken Bowl
- Chicken Korma
- Easy Indian Butter Chicken
- Greek Tuna Casserole
- Creole Baked Fish
- Spanish Rice with Pork Chops
- Argentinean Beef Stew
- African Bean Stew
- New England Seafood Stew
- Yucatan Seafood Stew

Campbell's
CLASSIC SOUPS

Campbell's
SIGNATURE SOUPS



Craving more recipe ideas or to scale the recipe yield? Visit CampbellsFoodservice.ca

Sweet and Sour Chicken Bowl

Yields: 50 servings

Serving Size: 8 fl oz/250 mL

Prep Time: 20 min.

Cook Time: 25 min.

Campbell's

CLASSIC SOUPS

Feature Product:

Campbell's® Condensed Cream of Chicken soup, 12 x 1.36 L (48 oz), #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Brown Rice	10.5 lbs	4.76 kg	<ol style="list-style-type: none">1. Prepare rice according to package directions. Hold hot at 60 degrees C or higher.2. In rondeau over medium high heat, saute onions for 5 minutes, stir in ginger and cayenne, cook additional 1 minute.3. Add diced chicken and cook 8 minutes, or until meat is golden.4. Stir in soup and water and stir well to mix. Bring to a simmer and cook 2 minutes5. Stir in potatoes and beans and cook 15 minutes, until potato are almost tender.6. Mix in coconut milk, soy sauce, vinegar and chili sauce. Simmer 5 minutes. Stir in peppers.7. Heat to a minimum 165°F(75°C) for 1 minute.8. Hold for service 140°F (60°C) or higher for service.9. Serve – portion 125 mL rice in a bowl and top with 250 mL chicken mixture on top.10. Garnish with chopped cilantro.
Vegetable Oil	2 tbsp	60 mL	
Onion, chopped	6 cups	1.5 L	
Ginger, ground	2 tbsp	60 mL	
Cayenne Pepper, ground	½ tsp	2.5 mL	
Chicken breast, boneless, skinless	4 lbs	1.87 kg	
Campbell's® Cream of Chicken soup	3-48oz cans	3-1.36L cans	
Water	12 cups	3 L	
Sweet Potato, peeled, diced	9 cups	2.25 L	
Pinto beans, canned, rinsed and drained	9 cups	2.25 L	
Light coconut milk	4.5 cups	1.125 L	
Reduced Sodium Soy Sauce	6 tbsp	180 mL	
Rice Wine Vinegar	1.8 cups	450 mL	
Sweet Thai Chili Sauce	0.5 cups	125 mL	
Assorted bell pepper (green, red, yellow), diced	6 cups	1.5 L	
Cilantro, chopped	3 cups	750 mL	

Chicken Korma

Yields: 50 servings

Serving Size: 8 fl oz/250 mL

Prep Time: 20 min.

Cook Time: 120 min.

Campbell's

CLASSIC SOUPS

Feature Product:

Campbell's® Condensed Cream of Chicken soup, 12 x 1.36 L (48 oz), #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Chicken breast, boneless, skinless	10 lbs	4.53 kg	<ol style="list-style-type: none">1. In a large mixing bowl, mix chicken with first group of spices and half of the canola oil. Marinade in the fridge for 1 hour. Hold cold 5 degrees C2. In a large rondeau, heat oil on a meadium heat. Add marinated chicken. Cook until golden brown, about 10 minutes. Remove from pan, dice and reserve.3. Using the same pan, cook onions on medium heat until caramelized, about 10 minutes.4. Add remaining spices, garlic and tomato paste. Cook for 2 minutes.5. Add milk, coconut milk and soup. Simmer 15 minutes. Add chicken breast and simmer additional 10 minutes.6. Add remaining ingredients. Simmer 5 minutes7. Heat to a minimum 165°F(75°C) for 1 minute.8. Hold for service 140°F (60°C) or higher for service.9. Serve – portion 250 mL onto a plate. Serve immediately.
Garam Masala	2.66 tbsp	80 mL	
Coriander, ground	2 tsp	10 mL	
Curry powder	2tsp	10 mL	
Canola Oil	7 oz	200 mL	
Garam Masala	2.66 tbsp	80 mL	
Coriander, ground	2 tsp	10 mL	
Curry Powder	2 tsp	10 mL	
Garlic, minced	¼ lb	120 mL	
Onion	4.4 lbs	2 L	
Tomato Paste	1 cup	250 mL	
Milk	4 cups	1 L	
Light Coconut Milk	3 cups	750 mL	
Campbell's® Cream of Chicken soup	2-48oz cans	2 – 1.36L cans	
Frozen Peas	8 cups	2 L	
Cilantro, Fresh, chopped	2 tbsp	60 mL	
Lemon Juice	4 tbsp	120 mL	

Easy Indian-Inspired Butter Chicken

Campbell's
CLASSIC SOUPS



Make delicious sauces using ingredients you already have on hand and products such as **Campbell's 48 oz Canned Condensed Tomato soup** to create flavourful on-trend speed-scratch recipes such as **Easy Indian Butter Chicken**. Served over rice.

Easy Indian-Inspired Butter Chicken

Yields: 50 servings **Serving Size:** 8 oz/ 250 mL

Prep Time: 15 min. **Cooking Time:** 45 min.

Campbell's

CLASSIC SOUPS

**Feature Product: Campbell's® Condensed Reduced Sodium Tomato soup 12 x 1.36 L (48 oz) , #18987
OR Campbell's® Condensed Tomato Soup, #00016**

INGREDIENTS	IMPERIAL	METRIC	METHOD
SAUCE:			
Butter, unsalted	4 cups	1 L	1. Melt 1 cup (250 mL) of the butter in a skillet over medium heat.
Onions, minced	8 each	8 each	2. Stir in onion, garlic, and cook slowly until the onion caramelizes to a dark brown (approx. 15 minutes). Set aside.
Garlic, minced	½ cup	125 mL	3. Melt the remaining butter in a saucepan over medium-high heat.
Campbell's Condensed Reduced Sodium Tomato Soup*	3 x 48 oz cans	3 x 1.36 L cans	4. Add Campbell's Condensed Reduced Sodium Tomato soup , milk, salt, cayenne pepper, and garam masala.
Milk	12 cups	3 L	5. Bring to a simmer, then reduce heat to medium-low.
Salt	3 tbsps	45 mL	
Cayenne pepper	3 tbsps	45 mL	
Garam Masala	5 tbsps	75 mL	
Boneless chicken, cut into bite-sized chunks (or substitute pre-cooked unbreaded chicken strips)	9 lbs	4 kg.	6. Cook chicken. Add cooked chicken and caramelized onion mixture to sauce. 7. Simmer for 30 minutes, stirring occasionally. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. Hold hot at 140°F (60°C) or higher for service.

Serving Suggestions:

- Serve over a bed of rice such as **Campbell's Cooked White Rice 15144**.
- **Vegetarian Option:** Substitute vegetables such as chick peas, lentils, carrots, and cauliflower instead of chicken OR substitute paneer cheese to create **Easy Indian-Inspired Butter Paneer**.
- Squeeze half a lemon or lime over finished product for an added twist of flavour

Greek Tuna Casserole Bake

Campbell's
CLASSIC SOUPS



Try this one-dish entrée, easily created using **Campbell's® Condensed Cream of Mushroom soup** and familiar ingredients such as tuna and pasta. The nutritional twist of brown rice and the unique flavour of feta cheese will make this a satisfying menu highlight your residents will love!

Greek Tuna Casserole Bake

Yields: 20 servings

Serving Size: 250 mL (8 fl oz)

Prep Time: 10 minutes

Cook Time: 40 minutes

Campbell's

CLASSIC SOUPS

Feature Product: *Campbell's*® Condensed Cream of Mushroom* soup, 12x 1.36 L (48oz) code #01266

INGREDIENTS	IMPERIAL	METRIC	METHOD
<i>Campbell's</i> Condensed Cream of Mushroom* soup	1-48 oz can	1-1.36 L can	<ol style="list-style-type: none"> Mix condensed soup, tuna, milk, rice, celery, onion, lemon juice and oregano in shallow 10 L baking dish/steam table pan. Gently stir in broccoli and tomatoes.
Tuna, canned, packed in water, undrained, flaked	4 lbs	1.8 kg	
Milk, 2%	5 cups	1.25 L	
Whole grain brown rice, cooked	3 ¾ cups	930 mL	
Celery, chopped	2.5 cups	625 mL	
Red onion, chopped	2.5 cups	625 mL	
Lemon juice	1/3 cup	80 mL	
Oregano, dried	2 tbsp	30 mL	
Broccoli florets, small	7.5 cups	1.9 L	
Cherry tomatoes, quartered	5 cups	1.25 L	
Crumbled feta cheese	2.5 cups	625 mL	<ol style="list-style-type: none"> Sprinkle with feta cheese and cracked black pepper. Cover with foil. Bake at 400°F (200°C) for 30-40 minutes. Remove cover, and broil until golden – about 5 minutes or until internal temperature reaches 165°F (75°C .) Let stand 5 minutes before serving.
Black pepper, ground	½ tsp	3 mL	

CCP: Hold hot at 140°F (60°C) or higher for service.

* Can substitute for *Campbell's*® Condensed Cream of Celery soup, 12 x 1.36 L (48 oz), code #01166

* Can substitute for *Campbell's*® Condensed Cream of Broccoli soup, 12 x 1.36 L (48 oz), code #27296

Creole Baked Fish

Campbell's
CLASSIC SOUPS



This flavourful and moist fish entrée is easy to create using **Campbell's® Condensed Reduced Sodium Tomato** soup and a few simple ingredients.

Creole Baked Fish

Yields: 24 servings **Prep Time:** 20 min. **Cook Time:** 45 min.

Serving Size: 1 fish fillet , 4 oz/110 g; sauce, 1/3 cup/80 mL; rice, 1/2 cup/125 mL

Campbell's

CLASSIC SOUPS

**Feature Product: Campbell's® Condensed Reduced Sodium Tomato soup 12 x 1.36 L (48 oz) , #18987
OR Campbell's® Condensed Tomato Soup, #00016**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oregano, dry, crumbled	2 1/2 tbsp	40 mL	1. In bowl mix together oregano, gumbo file, if desired, and peppers. 2. Lightly spray 2 shallow, full-size (12" x 20" x 3") hotel pans with cooking spray. Fold fish filets, tail side under, and arrange in a singled layer in the bottoms of each pan, 12 per pan. Sprinkle tops of fish evenly with 2 tbsp (30 mL) oregano-pepper mixture. Reserve remaining herb mixture for sauce.
Creole Seasoning, optional	1 tbsp	15 mL	
Pepper, black, ground	1 tsp	5 mL	
Pepper, red, ground	1/2 tsp	3 mL	
Non-stick cooking spray	As needed	As needed	
Tilapia or other whitefish fillets	6 lbs	2.7 kg	
Oil, vegetable	2 tbsp	30 mL	3. In a large saucepan, heat oil over medium-high heat; add onion, peppers and celery and sauté until tender, about 5 minutes. 4. Stir in garlic and remaining oregano-pepper mixture and continue to sauté 2 minutes.
Onion, sweet, diced	8 cups	2 L	
Peppers, , green, diced	4 cups	1 L	
Celery, diced	4 cups	1 L	
Garlic, minced	2 tbsp	30 mL	
Campbell's Condensed Reduced Sodium Tomato soup	1- 48 oz can	1- 1.36 L can	5. Mix in Campbell's Reduced Sodium Tomato soup, water, parsley, lemon juice and zest; bring to a boil. Remove creole sauce from heat. (Sauce may be made ahead, cooled and refrigerated.) CCP: May be served hot 140°F (60°C) or higher, or chilled 40°F (4°C) or lower.
Water	2 cups	500 mL	
Parsley, fresh, minced	1 cup	250 mL	
Lemon, fresh, juice	1/3 cup	80 mL	
Lemon, fresh, zest	1 tbsp	15 mL	
Parmesan, grated	1 cup	250 mL	
			6. Pour prepared creole sauce evenly over the fish portions. 7. Bake in 375°F (190°C) conventional or 325°F (165°C) convection oven 30-35 minutes, uncovered until the fish is tender and cooked through and the sauce is bubbly. CCP: Cook to an internal temperature of 140°F (60°C) or higher for 15 seconds. 8. Sprinkle tops of fish evenly with Parmesan. CCP: Hold hot at 140°F (60°C) or higher for service.
Rice, brown (or white), cooked	3 qt. cooked	3 L	9. To Serve: For each serving, portion 1 fish fillet on top of 1/2 cup (125 mL) rice and top with 1/3 cup (80 mL) pan sauce over fish.

Spanish Rice with Pork Chops

Campbell's
CLASSIC SOUPS



Bell peppers, sweet onions, and **Campbell's® Reduced Sodium Tomato soup** help to create a flavourful rice that serves as a great accompaniment to grilled pork chops.

Spanish Rice with Pork Chops

Yields: 24 servings **Serving Size:** pork chop, 4 oz/110 g; rice, 1 cup/250 mL

Prep Time: 20 min. **Cook Time:** 40 min.

Campbell's

CLASSIC SOUPS

Feature Product: Campbell's® Condensed Reduced Sodium Tomato soup 12 x 1.36 L (48 oz) , #18987 OR Campbell's® Condensed Tomato Soup, #00016

INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable	2 tbsp	30 mL	1. In large stockpot, heat oil over medium-high heat; add onions and peppers and sauté 6-7 minutes or until slightly softened. Add garlic, and cook 3 minutes. Stir in rice and continue cooking 3-4 minutes, stirring often.
Onion, sweet, finely chopped	2 qt (2.5 lb)	2 L	
Pepper, bell, green and red, diced	1 1/2 qt	1.5 L	
Garlic, chopped	2 tbsp	30 mL	
Rice, long grain, cooked	7 1/2 cups	1.9 L	
Non-stick cook spray	as needed		2. Transfer rice mixture to a full-size (12 x 20 x 3") hotel pan that has been sprayed with non-stick cooking spray.
Campbell's Reduced Sodium Tomato soup	1- 48 oz can	1- 1.36 L can	3. In a soup pot, whisk together Campbell's Reduced Sodium Tomato soup, water, ground red pepper and bring to a slow boil.
Water (or low-sodium chicken broth)	2 qt	2 L	
Pepper, red, ground	1/2 tsp	3 mL	4. Pour soup mixture over rice. Cover pan and bake in 350°F (180°C) conventional or 325°F (165°C) convection oven for 40-45 minutes or until the rice is tender and all liquid has been absorbed. Let rice rest at least 15 minutes. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Parsley, fresh, chopped	1 cup	250 mL	
Pork chops, boneless, grilled*	24 x 4-oz	24 x 110 g	5. Just before serving, stir in parsley.
			6. To serve: Serve 1 cup (250 mL) rice with one 4 oz (110 g) pork chop.

*Chicken or turkey breast could be substituted.

Argentinean Beef Stew



Campbell's
CLASSIC SOUPS



Tender beef is the centre focus of this hearty stew enhanced with smoked paprika, garlic, **V8® Vegetable Cocktail** and filled with corn, apricots, peppers and cilantro.

Argentinean Beef Stew

Yields: 24 Servings

Serving Size: 1 cup (250 mL)

Prep Time: 30 min.

Cook Time: 60- 70 min.

Featured Products: **V8® Vegetable Cocktail**, 12/48 oz (1.36 L), #00336

or 1.89 L plastic bottle, #15650

Campbell's® Condensed Beef Consommé, 12/48 oz, #27295



INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable Beef, chuck, boneless, ¾ inch pieces Paprika, smoked	3 tbsp. 3 lbs 1 ½ Tbsp	45 mL 1.4 kg 25 mL	1. Heat oil in a large pot over medium-high heat; add beef and sauté until well browned on all sides, about 6 minutes. Stir in paprika and continue to cook 2 minutes, stirring often.
Onions, sweet, minced Peppers, bell, green and red, diced Carrots, diced Garlic, minced V8® Vegetable Cocktail Campbell's® Beef Consommé, 48 oz. condensed, canned Water	6 cups 6 cups 4 cups 3 Tbsp 12 cups 2 cups 2 cups	1.5 L 1.5 L 1 L 45 mL 3 L 500 mL 500 mL	2. Add onions and continue cooking for 5 minutes. Stir in peppers, carrots and garlic and continue cooking for 5 minutes. 3. Stir in V8® Vegetable Cocktail , Beef Consommé and water and bring to a boil; reduce heat to simmer and simmer on low for 60-75 minutes or until beef is tender, adding water as necessary if mixture gets too thick.
Corn, frozen, kernels Apricots, dried, julienned Cilantro Vinegar, sherry	1.25 lbs 3 cups 1 cup 3/4 cup	600 g 780 mL 280 mL 175 mL	4. Add corn and apricots and continue cooking 15-20 minutes. 5. Mix in cilantro and vinegar. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Oil, chili, optional Cilantro, fresh, minced	2 tbsp as needed	30 mL	6. To Serve: For each serving, ladle 1 cup (250 mL) stew into a bowl and drizzle ½ tsp (3 mL) chili oil, if desired, over top of soup and sprinkle with cilantro, as desired to garnish.

African Bean Stew



Simple ingredients come together in an unusual way using **Pace® Chunky Salsa** to create a filling vegetarian stew teeming with beans, sweet potatoes and a hint of cinnamon and molasses.

African Bean Stew

Yields: 24 Servings

Serving Size: 8 fl oz (250 mL)

Prep Time: 20 min.

Cook Time: 60 min.

Featured Products: **Pace® Chunky Salsa - Mild**, 138 fl oz (3.7 L), 2 pk #19675; 4 pk #34070
V8® Vegetable Cocktail, 48 oz (1.36 L), 12 pk #00336
 or 1.89 L plastic bottle, 8 pk #15650



INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, olive	3 Tbsp	45 mL	1. In large pan or stock pot heat oil over medium-high heat; add onions and sauté 4 minutes. Stir in garlic and continue to cook 2 minutes. 2. Add peppers and continue to cook, stirring often, for 5 minutes. Stir in seasonings and cook 3 minutes.
Onion, sweet, chopped	8 cups (2.5 lbs)	2 L (1.1 kg)	
Garlic, chopped	2 Tbsp	30 mL	
Bell Peppers, multi-colour, diced	6 cups	1.5 L	
Chili powder	1 ½ Tbsp	25 mL	
Cinnamon, ground	1 tsp	5 mL	3. Pour in Pace® Salsa , V8® Vegetable Cocktail and water or stock and bring to a boil. Reduce heat to simmer.
Pace® Chunky Salsa – Mild	6 cups	1.5 L	
V8® Vegetable Cocktail	8 cups	2 L	
Water or vegetable stock	4 cups	1 L	
Beans, cooked or canned, mixture, drained	12 cups	3 L	4. Add beans, sweet potatoes, molasses and Worcestershire sauce and return to a boil; lower heat and simmer, stirring often, for 30 minutes.
Sweet Potatoes, peeled, med. diced	4 cups	1 L	
Molasses	1/4 cup	75 mL	5. Stir in raisins and cilantro and continue simmering 15 minutes, stirring often. CCP: Heat to an internal temperature of 165°F (74°C). or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Worcestershire sauce	1/4 cup	75 mL	
Raisins, dry seedless	2 cups	500 mL	
Cilantro, fresh chopped	½ cup	125 mL	
Cilantro, fresh, minced	½ cup	125 mL	6. To Serve: For each serving, ladle 8 fl oz (250 mL) stew into a soup bowl or mug and top with 1 tsp (5 mL) cilantro and 1 tbsp (15 mL) yogurt to garnish.
Yogurt, Greek-style, non-fat	1 ½ cups	375 mL	
Protein-added Options: Proteins could be added to this stew such as: turkey, chicken, pork, beef, sausage or game.			Topper: Use this stew as a topper for hearty grain dishes using various rice, wild rice, sprouted wheat or couscous.

New England Seafood Stew

Campbell's
SIGNATURE SOUPS



Feel the ocean breeze when savouring the flavours of this warming creamy stew filled with a **Campbell's® Cream of Leek and Potato Soup** along with clams, corn, lemon and thyme to round it out.

New England Seafood Stew

Yields: 24 Servings

Serving Size: 8 fl. oz. (250 mL)

Prep Time: 20 min.

Cook Time: 35 min.

Featured Product: **Campbell's® Cream of Leek and Potato soup, 3x4 lb (1.81 kg), #13031**



INGREDIENTS	IMPERIAL	METRIC	METHOD
Bacon, diced	1 cup	250 mL	1. In large pan or stock pot, cook diced bacon until crisp.
Onion, sweet, large dice	6 cups	1.5 L	2. Remove all but 2 Tbsp (30 mL) bacon fat and heat over medium-high heat;
Celery, large dice	4 cups	1 L	add onion and sauté 3 minutes. Stir in celery and thyme and continue to
Thyme, fresh or dry leaves	3 Tbsp	45 mL	cook 3 minutes.
Campbell's® Cream of Leek and Potato soup, thawed	4 lb (1 tub)	1.81 kg (1 tub)	3. Add Campbell's® Cream of Leek and Potato soup and clam broth along
*Clam broth or vegetable stock, prepared	4 cups	1 L	with corn and bring to a simmer, stirring often, over a medium heat; cook,
			stirring occasionally, about 10 minutes.
Corn kernels, frozen, thawed	3 cups (1 lb)	750 mL	4. Stir in milk and return to a simmer, about 5 minutes.
Milk, 2%	4 cups	1 L	5. Add clams with juices along with lemon juice and pepper sauce and return
Shelled clams, chopped*	4 cups w/ juice	1 L	to a simmer. CCP: Heat to an internal temperature of 165°F (74°C) or higher
Lemon juice	2 tbsp	30 mL	for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
Pepper sauce, red, hot	1 tbsp	15 mL	
Oyster crackers, optional	1 ½ cups	175 mL	7. To Serve: For each serving, ladle 8 fl oz (250 mL) stew into a bowl or mug
			and sprinkle 1 Tbsp (15 mL) oyster crackers over top before serving, if
			desired.

*Other seafood may be added and/or substituted to this recipe such as: white fish, shrimp, scallops, crawfish, lobster, oysters, etc.

Yucatan Seafood Stew



This seafood-based stew uses **V8® Vegetable Cocktail** and **Pace® Chunky Salsa** as a base and fills up with black beans, fish, shrimp and corn and a fresh cilantro finish.

Yucatan Seafood Stew

Yields: 24 Servings

Serving Size: 8 fl. oz. (250 mL)

Prep Time: 15 min.

Cook Time: 30 min.

Featured Products: **Pace® Chunky Salsa - Mild**, 4/138 oz (3.7 L), 2 pk #19675, 4 pk #34070
V8® Vegetable Cocktail, 48 oz (1.36 L), 12 pk #00336 or 1.89 L, 8 pk #15650



INGREDIENTS	IMPERIAL	METRIC	METHOD
Oil, vegetable	2 tbsp	30 mL	1. In large pot heat oil over medium-high heat; add onions and cook 4 minutes. Add cumin and continue cooking 1 minute. Stir in peppers and sauté 6-8 minutes more.
Onions, sweet, minced	4 lbs	3 L	
Cumin, ground	1 tbsp	15 mL	2. Pour in Pace® Salsa , V8® Vegetable Cocktail and water and bring to a boil; reduce heat and simmer stew base 10 minutes.
Peppers, bell, green and red, diced	8 cups	2 L	
Pace® Chunky Salsa - Mild	4 cups	1 L	
V8® Vegetable Cocktail	8 cups	1 L	
Water	4 cups	1 L	3. Stir in black beans and corn and return to a simmer; cook 5 minutes.
Beans, black, cooked or canned, drained	4 cups	1 L	
Corn, frozen, kernels	4 cups	1 L	4. Add fish and shrimp and cook 3-4 minutes. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
*Fish, white, firm, frozen, 1-in. chunks	2 lbs	900 g	
*Shrimp, medium, peeled, deveined	1.5 lbs	680 g	
Cilantro, fresh, minced	1 cup	250 mL	5. Just before service, stir in cilantro.
Optional:			6. To Serve: Ladle 8 fl oz (250 mL) stew into a bowl or soup plate. Optional: top with a ½ tbsp (8 mL) dollop of sour cream, if desired.
Sour cream, low-fat, optional	3/4 cup	175 mL	

* Option: substitute 3 ½ lbs (1.6 kg) seafood medley for the shrimp and white fish.

Sauce Makers for Entrees

Campbell's
CLASSIC SOUPS



Try these surprisingly simple sauce recipes to jazz up any protein item on your menu...using **Campbell's 48 oz Condensed Soup**:

- Tomato and Herb Sauce
- Three Herb Beurre Blanc
- Mushroom and Garlic Beurre Blanc

Make delicious sauces with ingredients you already have and products from **Campbell's**. These flavourful, on-trend speed-scratch recipes – perfect to enhance any protein such as chicken, beef, pork and fish - make it easy to do more with your menu.

Tomato & Herb Sauce

Campbell's
CLASSIC SOUPS



Use **Campbell's® Condensed Cream of Chicken soup** and Roma tomatoes to create a delightfully flavoured rose sauce that is perfect with Italian-inspired dishes.

Tomato & Herb Sauce

Yields: 60 servings **Serving Size:** 2 oz/60 mL

Prep Time: 10 min. **Cook Time:** 30 min.

Campbell's

CLASSIC SOUPS

Feature Product: **Campbell's® Cream of Chicken soup**, 12/48 oz, #01036

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	1 tbsp	15 mL	1. Heat olive oil in a large saucepan on medium heat, add tomatoes and sauté until soft.
Roma tomatoes, diced	28 oz can	830 mL	
Tomato paste	½ cup	125 mL	2. Add tomato paste and cook for 5 minutes
Campbell's Condensed Cream of Chicken soup	1- 48 oz can	1-1.36 L can	3. Add soup, water, garlic, thyme and basil. Bring to a boil, then reduce heat to a simmer for 10 minutes.
Water	4 ½ cups	1.3 L	
Garlic, roasted	4 tbsp	60 mL	4. Blend sauce until smooth and serve.
Thyme, dry	2 tsp	10 mL	
Basil, dry	2 tsp	10 mL	

Serve over a variety of protein dishes such as pork, chicken, fish or beef. Perfect with Italian-inspired dishes.

Chef Tips:

Can add ½ tsp (2 mL) smoked paprika to create a smoked tomato & herb sauce.

Three-Herb Beurre Blanc

Yields: 60 servings **Serving Size:** 2 oz/60 mL

Prep Time: 15 min. **Cook Time:** 30 min.

Campbell's

CLASSIC SOUPS

Buttery and rich with a hit of acid, this sauce uses **Campbell's® Condensed Cream of Chicken soup** to put a delicious twist on a classic beurre blanc.

Feature Product: **Campbell's® Cream of Chicken soup, 12/48 oz, #01036**

INGREDIENTS	IMPERIAL	METRIC	METHOD
White wine	3 cups	750 mL	1. Place white wine, onions, roasted garlic, and herbs into a saucepan, bring to a boil and cut to a simmer. Reduce by half.
Onions, chopped	2 cups	500 mL	
Garlic, roasted	2 tbsp	30 mL	
Sage, fresh	1 tbsp	15 mL	
Oregano, fresh	2 tbsp	30 mL	
Thyme, fresh	2 tbsp	30 mL	
Campbell's Condensed Cream of Chicken soup	1- 48 oz can	1-1.36 L can	2. Add soup and water. Bring to a boil then reduce heat to a simmer for 5 minutes.
Water	4 ½ cups	1.3 L	
Butter, diced, cold	12 oz	340 g	3. Blend. Add butter a few pieces at a time.
			4. Hold warm and serve.

Serving Suggestions:

Great with flaky white fish such as salmon or whitefish, or toss with fresh pasta and seasonal ingredients to create a signature dish.

Mushroom & Roasted Garlic Beurre Blanc

Yields: 60 servings **Serving Size:** 2 oz/60 mL

Prep Time: 15 min. **Cook Time:** 35 min.



Creamy and buttery, this sauce uses **Campbell's® Condensed Cream of Mushroom soup** to create a delicate sauce that will complement any dish.

Feature Product: **Campbell's® Cream of Mushroom soup, 12/48 oz, #01266**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive oil	4 tbsp	60 mL	1. Heat olive oil in a sauté pan over high heat, and sauté mushrooms until cooked. Set aside.
Mushrooms, sliced	3 ½ cups	875 mL	
Onions, chopped	2 ½ cups	625 mL	
Garlic, roasted	5 tbsp	75 mL	2. Add onions, garlic and wine to a saucepan over medium heat. Bring to a boil and reduce heat to a simmer for 3-4 minutes.
White wine	3 cups	750 mL	
Campbell's Condensed Cream of Mushroom soup	1- 48 oz can	1-1.36 L can	3. Add soup and water.
Water	4 ½ cups	1.3 L	4. When sauce is hot, blend immediately.
Butter, diced, cold	1 lb	450 g	5. Add butter a little at a time.
			6. When finished blending, add mushrooms and hold warm.

Serving Suggestions:

Great with seafood, pork and chicken.



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