

Senior Living

Campbell's
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RECIPES



Shepherd's Pie
made with *Campbell's*® Primepuree® Beef
served with Gardenpuree® Sweet Carrots

Tastes Like Home Sweet Homemade

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Pureed Beef Recipes made with
Roast Beef #27194



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Pureed Beef Bourguignon

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
¼ tsp	Ground Thyme	1 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Carrots. #27217

Pureed Chili Con Carne

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 Tub)
1 tbsp	Chili Powder	15 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Ground Cumin	5 mL
1 lb 2 oz	Cheddar Cheese, shredded (optional)	510 g

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a pureed vegetable such as **Campbell's® Gardenpuree®** Green Beans #15699
Garnish with shredded cheddar cheese (optional).

Pureed Sweet & Sour Meatballs

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve **Campbell's® Gardenpuree®** Green Beans #15699 and mashed potatoes.

Garnish with 1 tbsp sweet and sour sauce per serving. (optional)

Pureed Shepherd's Pie

Yield: 18 servings
Serving Size: 130 g (4.5 oz)
Scoop Size: Cut 3" x 2" rectangle



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
Topping:		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.25 L

1. Thaw **Primepuree® Roast Beef #27194** in the refrigerator overnight.
2. Place in bowl. Add remaining ingredients except potato. Stir well until thoroughly combined.
3. Transfer to a shallow 9" x 12" pan. Spread with mashed potatoes and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Cut into 18 servings each 3" x 2".

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Creamy Corn (#15697) or Sweet Carrots (#27217). Garnish with barbeque sauce (optional).

Pureed Beef Stew

Yield: 18 Servings
 Serving Size: 6 oz (180 g)
 Scoop Size: 2 x #12 or cut 3" x 2"



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 Tub)
3 cups	Campbell's® Gardenpuree® Carrots #27217	720 mL
1 ½ cups	Campbell's® Gardenpuree® Buttered Peas #15699	360 mL
1 tsp	Paprika	5 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Dried Basil, ground	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, add paprika, garlic powder and dried basil to **Primepuree®**. Stir well until thoroughly combined.
3. Spread **Primepuree®** Beef layer in bottom of 9" x 12" pan. Spread **Gardenpuree®** Buttered Peas evenly over top. Finish with layer of **Gardenpuree®** Sweet Carrots.
4. Cover.
5. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
6. Cut in 3" x 2" serving portions. Alternatively scoop using 2 x #12 scoops per serving.

Chef's Tips and Variations:

Serve with mashed potatoes.

Pureed Roast Beef and Horseradish

Yield: 18 Servings
 Serving Size: 3 1/4 oz (100 g)
 Scoop Size: #10



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef #27194	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tbsp	Horseradish, pureed	15 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, prepare stock. Add remaining ingredients to **Primepuree®** Roast Beef. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Green Beans (#15699)

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Pureed Chicken Recipes made with
Roast Chicken #27195



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Pureed BBQ Chicken

Yield: 18 Servings
 Serving Size: 3 ¾ oz (110 g)
 Scoop Size: #10



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
1 ¼ cups	Barbeque Sauce (optional)	325 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots #27217. Garnish with 1 tbsp (15 mL) additional barbeque sauce per serving (optional).

Pureed Chicken Pot Pie

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings	Imperial	Ingredient	18 Servings
			Metric
	3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
	1 ½ cups	Campbell's® Gardenpuree® Carrots #27217	360 mL
	1 ½ cups	Campbell's® Gardenpuree® Buttered Peas #27214	360 mL
	½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted) #01036	125 mL
	1 tsp	Garlic Powder	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and **Campbell's® Gardenpuree®** Creamy Corn #15697.

Substitute **Campbell's® Primepuree®** Roast Turkey #27197 for Roast Chicken to create Pureed Turkey Pot Pie.

Pureed Teriyaki Chicken

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
¼ cup	Teriyaki Sauce (optional)	75 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with 1 tsp (5 mL) additional teriyaki sauce (optional)

Pureed Chicken à l'Orange

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
2 cups	Campbell's® Gardenpuree® Carrots #27217	480 mL
¼ cup	Orange Juice concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas #27214.

Pureed Herbed Chicken

Yield: 18 Servings
Serving Size: 3 ¾ oz (113 g)
Scoop Size: #10



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
¼ cup	Lemon Juice	75 mL
2 tsp	Italian Mixed Herbs, ground	10 mL
1 tsp	Garlic Powder	5 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, combine ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Creamy Corn #15697

Substitute **Campbell's® Primepuree®** Roast Turkey #27197 for Roast Chicken to create Pureed Herbed Turkey.

Pureed Chicken Cacciatore

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
½ cup	Tomato Sauce, pureed	125 mL
1 tsp	Italian herbs, mixed	5 mL
¾ cup	Parmesan Cheese, finely ground	180 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Buttered Peas #27214 or Sweet Carrots #27217.

Garnish with 1 tbsp (15 mL) pureed tomato sauce per serving (optional).

Pureed Sweet & Sour Chicken

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Buttered Peas #27214

Garnish with 1 tbsp (15 mL) sweet and sour sauce (optional).

Pureed Honey Garlic Chicken

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken #27195	1.7 kg (1 Tub)
2 tbsp	Honey	30 mL
1 tbsp	Dijon Mustard	15 mL
1 tbsp	Brown Sugar	15 mL
1 tsp	Garlic powder	5 mL
1 cup	Applesauce (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Sweet Carrots #27217
 Garnish with 1 tbsp (15 mL) applesauce (optional)



Pureed Pork Recipes made with
Roast Pork #27196



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Pureed BBQ Pork Chops

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork #27196	1.7 kg (1 Tub)
¾ cup	Barbeque Sauce (optional)	175 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots #27217.
 Garnish with additional 1 tbsp (15 mL) barbeque sauce per serving (optional).

Pureed Sweet & Sour Pork

Yield: 18 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Pork #27196	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Buttered Peas #27214 and mashed potato.
Garnish with 1 tbsp (15 mL) sweet and sour sauce (optional).



Pureed Turkey Recipes made with
Roast Turkey #27197



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Pureed Roast Turkey with Gravy & Cranberry

Yield: 18 or 3 Servings

Serving Size: 3 ¾ oz (113 g)

Scoop Size: #10



18 Servings	3 Servings		18 Servings	3 Servings
Imperial		Ingredient	Metric	
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey #27197	1.71 kg (1 Tub)	270 g
¼ cup	2 tsp	Prepared Campbell's® 30% Less Sodium Chicken Broth #14811	75 mL	10 mL
1/2 cup	1 Tbsp	Cranberry Jelly (optional)	125 mL	15 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, dilute stock with water. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas #27214
Garnish with 1 tbsp (15 mL) cranberry jelly per serving (optional)

Pureed Turkey Divan

Yield: 18 or 3 Servings

Serving Size: 4 oz (125 g)

Scoop Size: #8



18 Servings	3 Servings		18 Servings	3 Servings
Imperial		Ingredient	Metric	
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey #27197	1.71 kg (1 Tub)	270 g
1 cup	3 tbsp	Campbell's® Cream of Broccoli Soup, pureed (undiluted) #27296	250 mL	45 mL
½ cup	2 Tbsp	Milk	125 mL	30 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** vegetable such as Buttered Peas #27214 and mashed potato. Garnish with cranberry jelly (optional).

Pureed Honey Dijon Turkey Casserole

Yield: 18 or 3 Servings

Serving Size: 3 ¾ oz (113 g)

Scoop Size: #10



18 Servings	3 Servings		18 Servings	3 Servings
Imperial		Ingredient	Metric	
3.75 lbs (1 Tub)	9 oz	Campbell's® Primepuree® Roast Turkey #27197	1.71 kg (1 Tub)	270 g
¼ cup + 2 Tbsp	1 Tbsp	Honey	90 mL	15 mL
¼ cup + 2 Tbsp	1 Tbsp	Dijon Mustard	90 mL	15 mL
1 Tbsp	½ tsp	Onion Powder	15 mL	2 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steamtable pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Sweet Carrots #27217 and mashed potato.



Pureed Fish Newburg Recipes made with
Fish Newburg #27193



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Pureed Orange Ginger Fish

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg #27193	1.7 kg (1 Tub)
1 tbsp	Orange Juice concentrate	15 mL
1 tsp	Ginger Powder	5 mL
1 tsp	Onion Powder	5 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Buttered Peas #27214.

Pureed Seafood Newburg

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg #27193	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Dried Mustard	10 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chefs Tips and Variations:

Serve with mashed potato and **Campbell's® Gardenpuree®** Sweet Carrots 27217.

Pureed Fish with Tartar Sauce

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10



18 Servings		18 Servings
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg #27193	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
1 cup	Tartar Sauce, pureed (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas #27214
 Garnish with 1 tbsp (15 mL) pureed tartar sauce per serving (optional)

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Pureed Ham Recipes made with
Ham #27192



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Pureed Country Ham

Yield: 18 Servings

Serving Size: 3 ¾

Scoop Size: #10



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Ham #27192	1.7 kg (1 Tub)
2 tbsp	Brown Sugar	30 mL
1 tbsp	Dijon Mustard	15 mL
1 cup	Crushed Pineapple, drained, pureed (optional)	250 mL

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots #27214
Garnish with 1 tbsp (15 mL) pureed pineapple (optional)

Pureed Ham & Potato Bake

Yield: **36 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10 or 3"x2" sq.**



36 Servings	Ingredient	36 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Ham #27192	1.7 kg (1 Tub)
4 ½ lbs	Mashed Potatoes	2.04 kg
1 lb 2 oz	Cheddar Cheese, shredded	510 g

1. Thaw **Primepuree®** in the refrigerator overnight.
2. In a bowl, combine mashed potato and shredded cheese. Stir well until thoroughly combined.
3. Spread Primepuree Ham on bottom of a 9" x 12" pan. Spread potato mixture to cover.
4. Bake covered at 350°F (180°C) for 35 minutes or until internal temperature reaches
5. 165°F (74°C). Cut in 2" x 3" square to serve or use #10 scoop.

Chef's Tips and Variations:

Serve with creamy mashed potatoes and **Campbell's® Gardenpuree®** Creamy Corn #15697

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Pureed Vegetable Recipes made with

Campbell's
gardenpuree

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Pureed Caramelized Ginger Carrots



Yield: 25 servings

Portion Size: 70 g/ 2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Sweet Carrots #27217
2 tsp	10 mL	Ginger powder
½ cup	125 mL	Brown sugar
¼ cup	60 mL	Butter
2 tsp	10 mL	Lemon juice

Method:

1. Thaw **Campbell's Gardenpuree Sweet Carrots** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Honey Glazed Sweet Carrot



Yield: 25 servings

Portion Size: 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Sweet Carrots #27217
¼ cup	60 mL	Honey
1 tbsp	15 mL	Brown sugar
1 tbsp	15 mL	Lemon juice
1 tsp	5 mL	Cinnamon

Method:

1. Thaw **Campbell's Gardenpuree Sweet Carrots** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Creamy Peas & Carrots

Yield: 25 servings

Portion Size: 70 g/2.5 oz serving



IMPERIAL	METRIC	INGREDIENTS
½ tub (1.9 lbs)	½ tub (850 g)	Campbell's® Gardenpuree® Sweet Carrots #27217
½ tub (1.9 lbs)	½ tub (850 g)	Campbell's Gardenpuree® Buttered Peas #27214
½ cup	125 mL	Campbell's Condensed Cream of Mushroom soup #01266, pureed (undiluted)
¾ cup	185 mL	Parmesan cheese, finely ground

Method:

1. Thaw **Campbell's Gardenpuree Sweet Carrots and Buttered Peas** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Garlic Peas

Yield: 25 servings

Portion Size: 70 g/2.5 oz serving



IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Buttered Peas #27214
2 tsp	10 mL	Garlic powder
1 tsp	5 mL	Onion powder
1 tsp	5 mL	Black pepper, ground
½ cup	125 mL	Cream
1 tbsp	15 mL	Lemon juice

Method:

1. Thaw **Campbell's Gardenpuree Buttered Peas** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Minted Peas

Yield: 25 servings

Portion Size: 70 g/2.5 oz serving



IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs) 1/3 cup 1 tbsp	1 tub (1.9 kg) 80 mL 15 mL	Campbell's® Gardenpuree® Buttered Peas #27214 Mint jelly Lemon juice

Method:

1. Thaw **Campbell's Gardenpuree Buttered Peas** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Green Beans Almondine



Yield: 25 servings

Portion Size: 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Green Beans #15699
1/3 cup	80 mL	Ground almonds
1 tsp	5 mL	Garlic powder
2 tbsp	30 mL	Lemon juice

Method:

1. Thaw **Campbell's Gardenpuree Green Beans** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Herbed Green Beans



Yield: 25 servings

Portion Size: 70 g/2.5 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Green Beans #15699
1 tbsp	15 mL	Italian mixed herbs, ground
1 tsp	5 mL	Garlic powder
2 tbsp	30 mL	Lemon juice

Method:

1. Thaw **Campbell's Gardenpuree Green Beans** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Festive Corn



Yield: 18 servings

Portion Size: 115 g/4 oz serving

IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Gardenpuree® Creamy Corn #15697
pinch	pinch	Cayenne powder, ground
1 tsp	5 mL	Cumin, ground
1 tbsp	15 mL	Lime juice

Method:

1. Thaw **Campbell's Gardenpuree Creamy Corn** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Barbeque Corn

Yield: 25 servings

Portion Size: 70 g/2.5 oz serving



IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs) ¼ cup	1 tub (1.9 kg) 60 mL	Campbell's® Gardenpuree® Creamy Corn #15697 Barbecue Sauce

Method:

1. Thaw **Campbell's Gardenpuree Creamy Corn** in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a shallow steam table pan and cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Pureed Vegetable Terrine

Yield: 24 servings (2 loaf pans)

Portion Size: 100 g/3.5 oz serving



IMPERIAL	METRIC	INGREDIENTS
½ tub (1.9 lbs)	½ tub (850 g)	Campbell's® Gardenpuree® Sweet Carrots #27217
½ tub (1.9 lbs)	½ tub (850 g)	Campbell's Gardenpuree® Buttered Peas #27214
½ tub (1.9 lbs)	½ tub (850 g)	Campbell's Gardenpuree® Creamy Corn #15697
3 oz	90 mL	Light cream
3	3	Eggs, medium



Method:

1. Thaw all **Campbell's Gardenpuree** products in the refrigerator overnight.
2. Grease 2 medium sized loaf pans and line with parchment paper.
3. In a bowl, mix **Campbell's Gardenpuree Sweet Carrots** with 1 egg and 30 mL cream until thoroughly combined. Repeat this step for **Campbell's Gardenpuree Buttered Peas**, followed by the **Campbell's Gardenpuree Creamy Corn**, each in separate bowls.
4. Spoon the carrot mixture into the prepared pan and smooth the surface with the spoon. Then spoon the pea mixture, followed by the corn mixture. Cover lightly with foil.
5. Bake at 350°F (180°C) for 45 minutes or until internal temperature reaches 165°F (74°C).
6. Cool on wire rack. Remove from pan. Slice each loaf into 12 equal slices.

Pureed Shepherd's Pie with Peas & Carrots

Yield: 18 servings

Portion Size: 210 g/7 oz



IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Primepuree® Roast Beef #27194
2 tbsp	30 mL	Worcestershire sauce
¼ cup	60 mL	Ketchup
1 tsp	5 mL	Garlic powder
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's Gardenpuree® Sweet Carrots #27217
1 tub (3.75 lbs)	1 tub (1.7 kg)	Campbell's Gardenpuree® Buttered Peas #27214
2 lb	1 L	Mashed potatoes, prepared

Method:

1. Thaw **Campbell's Primepuree Roast Beef** and **Campbell's Gardenpuree Sweet Carrots** and **Campbell's Gardenpuree Buttered Peas** in the refrigerator overnight.
2. Place **Campbell's Primepuree Roast Beef** in a bowl. Add Worcestershire sauce, ketchup and garlic powder. Stir well until thoroughly combined. Transfer to a shallow, lightly greased 9" x 12" pan.
3. Spread with an even layer carrots, followed by peas, then mashed potatoes. Cover lightly with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Cut into 18 servings each 3" x 2".

Pureed Shepherd's Pie with Corn

Yield: 18 servings

Portion Size: 210 g/7 oz



IMPERIAL	METRIC	INGREDIENTS
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's® Primepuree® Roast Beef #27194
2 tbsp	30 mL	Worcestershire sauce
¼ cup	60 mL	Ketchup
1 tsp	5 mL	Garlic powder
1 tub (3.75 lbs)	1 tub (1.9 kg)	Campbell's Gardenpuree® Creamy Corn #15697
2 lb	1 L	Mashed potatoes, prepared



Method:

1. Thaw **Campbell's Primepuree Roast Beef** and **Campbell's Gardenpuree Creamy Corn** in the refrigerator overnight.
2. Place **Campbell's Primepuree Roast Beef** in a bowl. Add Worcestershire sauce, ketchup and garlic powder. Stir well until thoroughly combined. Transfer to a shallow, lightly greased 9" x 12" pan.
3. Spread with an even layer of **Campbell's Gardenpuree Creamy Corn**, then mashed potatoes. Cover with foil.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Cut into 18 servings each 3" x 2".



Minced Beef Recipes made with



Roast Beef (code 27210)

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Minced Chili Con Carne

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11520



Campbell's
primeminc



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminc® Roast Beef #27210	1.7 kg (1 Tub)
½ cup	Campbell's® V8® Vegetable Cocktail #00336	125 mL
2 tbsp	Chili Powder	30 mL
1 tbsp	Garlic Powder	15 mL
1 tsp	Ground Cumin	5 mL
1 lb	Cheddar Cheese, shredded (optional)	450 g

5. Thaw **Primeminc**® Roast Beef in the refrigerator overnight.
6. In a bowl, place all ingredients except cheese. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans. Top with shredded cheese. Garnish with dollop of sour cream

Minced Meatloaf

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 tub)
½ cup	Ground Flaxseed	125 mL
¼ cup	Ketchup	75 mL
2 tbsp	Worcestershire Sauce	30 mL
1 tbsp	Onion Powder	15 mL
1 tsp	Ground Black Pepper	5 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. Add remaining ingredients. Stir until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.
Garnish with steak sauce or gravy (optional)

Minced Salisbury Steak

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Mushroom Soup, condensed can (undiluted) #01266	125 mL
1 tbsp	Worcestershire Sauce	15 mL
1 tbsp	Onion Powder	15 mL
1 tsp	Dried Marjoram	5 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green peas.
 Garnish with steak sauce or prepared gravy (optional)

Minced Beef Bourguignon

Yield: 18 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #12
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 Tub)
1 tbsp	Tomato Paste	15 mL
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
¼ tsp	Ground Thyme	2 mL

5. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
6. Add remaining ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots.

Minced Sweet & Sour Meatballs

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth (optional)	125 mL

5. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.
 Garnish with additional sweet & sour sauce (optional).

Minced Shepherd's Pie

Yield: 18 servings
 Serving Size: 7 oz (200 g)
 Scoop Size: Cut 3" x 2" rectangle
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 Tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
Topping:		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.2 L
1 tbsp	Paprika	15 mL

6. Thaw **Primemincéd®** Roast Beef in the refrigerator overnight.
7. Place in bowl. Add remaining ingredients except potato. Stir well until thoroughly combined.
8. Transfer to a shallow 9" x 12" pan. Spread with mashed potatoes and cover.
9. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
10. Sprinkle top with paprika.
11. Cut into 18 servings each 3" x 2".

Chef's Tips and Variations: Serve with a minced vegetable such as carrots or mixed vegetable. Garnish with barbeque sauce (optional).

Minced Roast Beef and Horseradish

Yield: 18 Servings
Serving Size: 3 oz (90 g)
Scoop Size: #12
Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef #27210	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tbsp	Horseradish, pureed	15 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, add onion powder and pureed horseradish to **Primemincéd**® Roast Beef. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green beans or turnip.
Garnish with additional pureed horseradish (optional).



Minced Turkey Recipes made with



Roast Turkey (code 27213)

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Note: See **Primemincéd**® Roast Chicken recipes for additional variations for **Primemincéd**® Roast Turkey recipes.

Minced Honey Dijon Turkey

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11554



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey #27213	1.7 kg (1 Tub)
1/4 cup	Honey	75 mL
2 tbsp	Dijon Mustard	30 mL
1 tsp	Onion Powder	5 mL

- 5. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
- 6. In a bowl, place all ingredients. Stir well until thoroughly combined.
- 7. Transfer to a steam table pan and cover.
- 8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as broccoli.
Garnish with cranberry jelly (optional).

Minced Cranberry Stuffed Turkey

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey #27213	1.7 kg (1 Tub)
1 cup	Cranberry Jelly	250 mL
1 tsp	Dried Sage, ground	5 mL
1 tsp	Onion powder	5 mL

1. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional cranberry jelly (optional).

Minced Turkey Divan

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11554



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey #27213	1.7 kg (1 Tub)
1/2 cup	Campbell's® Cream of Broccoli Soup, pureed (undiluted) #27296	125 mL
1/4 cup	Milk	75 mL

5. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas or broccoli and mashed potato.
Garnish with cranberry jelly (optional).

Minced Turkey à la King

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Imperial	Ingredient	18 Servings
	3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey #27213	1.7 kg (1 Tub)
	1 tsp	Onion Powder	5 mL
	1 tsp	Garlic Powder	5 mL
	1/2 cup	Campbell's® Condensed Cream of Mushroom Soup (undiluted) #27296	125 mL
	1/4 cup	Milk	75 mL

5. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
6. In a bowl, combine **Primemincéd**® Roast Turkey with rest of ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as peas and/or carrots.



Minced Chicken Recipes made with



Roast Chicken (code 27211)

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Minced BBQ Chicken



Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11555

18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
1 cup	Barbeque Sauce	250 mL

5. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots or green peas.
 Garnish with additional barbeque sauce (optional).

Minced Chicken Pot Pie

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted) #01036	125 mL
1 tsp	Garlic Powder	5 mL

9. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
10. In a bowl, place all ingredients. Stir well until thoroughly combined.
11. Transfer to a steam table pan and cover.
12. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as corn, carrots and/or peas.
 Substitute **Campbell's® Primemincéd®** Roast Turkey #27213 for Roast Chicken to create **Minced Turkey Pot Pie**.

Minced Teriyaki Chicken

Yield: 18 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #12
 Case Code: 11555



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
2 tbsp	Teriyaki Sauce	30 mL
1 tsp	Garlic powder	5 mL
1 tsp	Ginger, ground	5 mL
1 tsp	Sugar	5 mL

5. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with additional teriyaki sauce (optional).

Minced Chicken à l'Orange

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11555



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
1/4 cup	Orange Juice concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

12. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
13. In a bowl, place all ingredients. Stir well until thoroughly combined.
14. Transfer to a steam table pan and cover.
15. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable, such as green peas.

Minced Herbed Chicken

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Italian Mixed Herbs, ground	10 mL
1 tsp	Garlic Powder	5 mL

9. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
10. In a bowl, combine ingredients. Stir well until thoroughly combined.
11. Transfer to a steam table pan and cover.
12. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and minced vegetable such as corn.

Substitute **Campbell's® Primemincéd**® Roast Turkey #27213 for Roast Chicken to create **Minced Herbed Turkey**.

Minced Chicken Cacciatore

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Chicken #27211	1.7 kg (1 Tub)
½ cup	Campbell's Condensed Tomato Soup (undiluted) #00016 or Tomato Sauce	125 mL
1 tsp	Italian herbs, mixed	5 mL
1 tsp	Garlic powder	5 mL
¾ cup	Parmesan Cheese, finely ground	175 mL

5. Thaw **Primeminced**® Roast Chicken in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with warm tomato sauce (optional)

Minced Sweet & Sour Chicken

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

5. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as corn.
 Garnish with additional sweet and sour sauce (optional).

Minced Honey Garlic Chicken

Yield: 18 Servings
Serving Size: 3 ¾ oz (113 g)
Scoop Size: #10
Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken #27211	1.7 kg (1 Tub)
¼ cup	Honey	75 mL
1 tbsp	Dijon Mustard	15 mL
1 tbsp	Brown Sugar	15 mL
1 tsp	Garlic powder	5 mL
½ cup	Applesauce	125 mL

5. Thaw **Primemincéd®** in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with minced vegetable such as corn.
Garnish with additional applesauce (optional).



Minced Pork Recipes made with



Roast Pork (code 27212)

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Minced BBQ Pork Chops

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings		18 Servings	
Imperial	Ingredient	Metric	
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork #27212	1.7 kg (1 Tub)	
½ cup	Barbeque Sauce	125 mL	

9. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
10. In a bowl, place all ingredients. Stir well until thoroughly combined.
11. Transfer to a steam table pan and cover.
12. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional barbeque sauce per serving (optional)

Minced Sweet & Sour Pork

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork #27212	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

5. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas and mashed potatoes or rice.
 Garnish with additional sweet and sour sauce (optional).

Minced Apple Stuffed Pork

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork #27212	1.7 kg (1 Tub)
1/2 cup	Applesauce	125 mL
1/2 cup	Breadcrumbs	125 mL
1 tsp	Celery Salt	5 mL
1 tsp	Dried Sage, ground	5 mL

1. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as butternut squash.
 Garnish with additional applesauce (optional).

Minced Honey Glazed Pork

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork #27212	1.7 kg (1 Tub)
1/2 cup	Applesauce	125 mL
2 tbsp	Honey	30 mL
2 tbsp	Dijon Mustard	30 mL
2 tbsp	Brown Sugar	30 mL

1. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans or carrots.
 Garnish with additional applesauce (optional).



Minced Ham Recipes made with



Ham (code 11816)

Minced Ham & Potato Bake	73
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Minced Ham & Potato Bake

Yield: 36 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #10 or cut in 3"x 2" rectangle
 Case Code: 11816



Campbell's
primemincéd

36 Servings	Imperial	Ingredient	36 Servings Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Ham #11816		1.7 kg (1 Tub)
4 ½ lbs	Mashed Potatoes		2.0 kg
1 lb	Cheddar Cheese, shredded		450 g

1. Thaw **Primemincéd**® Ham in the refrigerator overnight.
2. In a bowl, combine mashed potato and shredded cheese. Stir well until thoroughly combined.
3. Spread **Primemincéd**® Ham on bottom of 2 - 9" x 12" pans. Spread potato mixture to cover. (Option: spread half potato mixture on bottom, fill with ham mixture and spread remaining potato on top.)
4. Bake covered at 350°F (180°C) for 35 minutes or until internal temperature reaches 165°F (74°C).
5. Cut in 2" x 3" square to serve or use #10 scoop.

Chef's Tips and Variations:

Serve with a minced vegetable such as mixed vegetables or carrots. Garnish with dollop of mustard (optional).

Minced Country Ham

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11816



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Ham #11816	1.7 kg (1 Tub)
2 tbsp	Brown Sugar	30 mL
1 tbsp	Dijon Mustard	15 mL
1 cup	Crushed Pineapple, drained	250 mL

9. Thaw **Primemincéd**® Ham in the refrigerator overnight.
10. In a bowl, place all ingredients. Stir well until thoroughly combined.
11. Transfer to a steam table pan and cover.
12. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots.
Garnish with additional crushed pineapple (optional).

Minced Breakfast Ham Strata

Yield: 8 Servings
 Serving Size: 3 ½ oz (100 g)
 Scoop Size: #10 or cut in 2" x 2" rectangle
 Case Code: 11816



8 Servings	Ingredient	8 Servings
Imperial		Metric
3 slices	Whole Wheat Bread, cut into small cubes	3 slices
1 cup	Milk	250 mL
9 oz	Campbell's® Primemincéd® Ham #11816	255 g
4	Eggs, whisked	4
4 oz	Cheddar Cheese, shredded	115 g
¼ tsp	Salt	1 mL
½ tsp	Black Pepper, ground	2 mL
½ cup	Applesauce (optional)	125 mL

1. Thaw **Primemincéd**® Ham in the refrigerator overnight.
2. In a bowl, place bread and milk. Mix well.
3. In a separate bowl, place remaining ingredients including half of shredded cheese. Stir well until thoroughly combined.
4. Spread half of bread mixture in bottom of lightly greased 8" x 8" pan. Top with ham mixture. Spread remaining bread mixture on top. Top with remaining shredded cheese.
5. Bake at 350°F (180°C) for 50 minutes or until internal temperature reaches 165°F (74°C). Cut into 2" x 2" rectangle.

Chef's Tips and Variations: Replace Cheddar cheese with Feta or Gruyere. Serve with additional applesauce.



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