



OPERATOR

# SOUP *of the* MONTH

When you purchase  
the flavour of the month  
**SAVE \$5.00/case\***

\*Only applicable at participating foodservice distributors



FOR PRODUCT INFORMATION AND RECIPE IDEAS VISIT [campbellsfoodservice.ca](http://campbellsfoodservice.ca)





# SAVE \$5

## PER CASE PURCHASED OF PARTICIPATING FLAVOUR OF THE MONTH

### NOVEMBER 2021

#### NEW to Explore

SOUP OF THE MONTH:  
Campbell's® Verve® Bombay  
Style Butter Chicken Soup

[27964]

### DECEMBER 2021

#### Holiday Celebrations

SOUP OF THE MONTH:  
Campbell's® Verve®  
Lobster Bisque

[23412]

### JANUARY 2022

#### Winter Warm-Up

SOUP OF THE MONTH:  
Campbell's® Signature  
French Onion Soup

[08171]

### FEBRUARY 2022

#### Winter Chill'n

SOUP OF THE MONTH:  
Campbell's® Signature  
Cream of Potato Bacon Soup

[08166]

### MARCH 2022

#### Spring Flavours

SOUP OF THE MONTH:  
Campbell's® Signature Cream  
of Leek and Potato Soup

[13031]

### APRIL 2022

#### Spring Fresh

SOUP OF THE MONTH:  
Campbell's® Signature  
Creamy Tomato Basil Bisque

[24861]

### MAY 2022

#### Spring into Summer

SOUP OF THE MONTH:  
Campbell's® Verve® Moroccan  
Style Nine Vegetable Soup

[24723]

### JUNE 2022

#### Summer Breeze

SOUP OF THE MONTH:  
Campbell's® Signature Chicken  
with White and Wild Rice Soup

[11970]

### JULY 2022

#### Summer Sunning

SOUP OF THE MONTH:  
Campbell's® Verve®  
Roasted Red Pepper Bisque

[23413]

## IT'S AN INGREDIENT · IT'S A LABOUR SAVER · IT'S FROZEN SOUP

Soup of the Month promotion runs from November 1, 2021 - July 31, 2022

### TERMS AND CONDITIONS:

- A This **Soup of the Month** offer applies to participating foodservice restaurant operators purchasing through participating distributors located in Canada.
- B Each month's offer is only good on the Soup of the Month flavour that is purchased during that month.
- C Discontinued products are not eligible for **Soup of the Month** offer.
- D Operator purchases on applicable products will be reduced on invoice.
- E **Soup of the Month** discount is valid for purchases made from participating Foodservice Distributors only.\*
- F This offer may not be combined with any other offer on the same items during the same period.
- G Email submissions must be received by 11:59:59pm on the last day of each month.
- H Campbell's Foodservice is not responsible for incomplete, lost, late or misdirected submissions.
- I Campbell's Foodservice reserves the right to substitute a soup of equal or greater value if a Soup of the Month is unavailable.

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SC-102021-E-11A







# GET INSPIRED DIFFERENTLY EVERY MONTH

NOVEMBER 2021

## NEW Verve® Bombay Style Butter Chicken Soup

### PARRING SUGGESTIONS:

Fresh or Grilled Vegetable Sandwich,  
Naan (flatbread) Grilled Cheese,  
Avocado Toast, Samosas

### GARNISH SUGGESTIONS:

Lime, Fresh Cilantro, Cilantro Puree/  
Oil, Roasted Chickpeas, Yogurt, Sour  
Cream, Caramelized Onions, Sliced  
Chilies, Roasted Red Pepper Strips

DECEMBER 2021

## Verve® Lobster Bisque

Red Thai Seafood Curry  
Twice Baked Lobster Bisque  
Stuffed Potatoes

JANUARY 2022

## Signature French Onion Soup

Guinness Braised Short Ribs  
Bubbling French Onion Dip

FEBRUARY 2022

## Signature Cream of Potato Bacon Soup

Creamy Leek and Cheddar  
Potato Soup  
Two Cheese Beer Soup

MARCH 2022

## Signature Cream of Leek and Potato Soup

Caramelized Mushroom Flatbread  
Creamy Tuscan Chicken Linguini

APRIL 2022

## Signature Creamy Tomato Basil Bisque

Za'atar Roasted Eggplant  
Couscous Bowl  
BBQ Pulled Chicken Soup

MAY 2022

## Verve® Moroccan Style Nine Vegetable Soup

Moroccan Couscous Bowl  
Moroccan Eggplant Dip

JUNE 2022

## Signature Chicken with White and Wild Rice Soup

Lemon Chicken Soup  
California BLT Avocado Soup

JULY 2022

## Verve® Roasted Red Pepper Bisque

Roasted Red Pepper  
Steamed Mussels  
Walnut & Goat Cheese Roasted  
Red Pepper Dip

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SC-102021-E-11A





*Campbell's*

SIGNATURE SOUPS

## B&B Pulled Chicken Soup

Campbell's® Signature Creamy Tomato Basil Bisque 24861



### Ingredients

Makes: 12 servings

1 tub	(4 lb/1.81 kg)	Campbell's® Signature
8 cups	(2 L)	Creamy Tomato Basil Bisque
2 cups	(500 mL)	water
2 cans	(540 mL)	shredded rotisserie chicken
3/4 cup	(185 mL)	canned mixed beans, drained and rinsed
		smoky barbecue sauce

Serving: 4 green onions, thinly sliced

### Directions

- 1 Prepare soup with water as directed.
- 2 Stir chicken, beans and barbecue sauce into soup; bring to simmer. Cook for 3 to 5 minutes or until heated through.

### Serving:

For each portion, ladle 1 1/3 cups (330 mL) into bowl; garnish with 2 tsp (10 mL) green onions.





Campbell's

SIGNATURE SOUPS

# California BLT Avocado Soup

Campbell's® Signature Chicken with White and Wild Rice 11970



## Ingredients

Makes: 12 servings

1 tub	(4 lb/1.81 kg)	Campbell's® Signature
10		Chicken with White and Wild Rice
1 cup	(250 mL)	slices bacon, chopped
1 cup	(250 mL)	chopped onion
1 cup	(250 mL)	chopped red pepper
6		cloves garlic, minced
1 tsp	(5 mL)	ground cumin
1 cup	(250 mL)	cherry tomatoes, halved
1		avocado, halved and chopped
½ cup	(125 mL)	fresh basil, chiffonade

Serving: Arugula

## Directions

- 1 Prepare soup as directed.
- 2 Sauté bacon until almost crisp. Add onion, peppers, garlic and cumin. Cook for 5 minutes or until translucent.
- 3 Stir bacon mixture, tomatoes, avocado and basil into soup. Simmer for 5 minutes or until heated through.

### Serving:

For each portion, ladle hot soup into serving bowl or crock.  
Garnish with arugula..







Campbell's

SIGNATURE SOUPS

## Lemon Chicken Soup

Campbell's® Signature Chicken with White & Wild Rice 11970



### Ingredients

Makes: 12 servings

1 tub	(4 lb/1.81 kg)	Campbell's® Signature Chicken with White & Wild Rice
1 cup	(250 mL)	Hollandaise Sauce
2 cups	(500 mL)	diced cooked chicken
1		lemon, zested
½ cup	(125 mL)	lemon juice
½ cup	(125 mL)	cooked orzo pasta

Serving: Lemon slices

### Directions

- 1 Prepare soup as directed. Add reconstituted Hollandaise Sauce Mix.
- 2 Add chicken, lemon zest, lemon juice and cooked orzo. Simmer for 5 minutes or until heated through.

### Serving:

For each portion, ladle hot soup into serving bowl or crock. Garnish with lemon slices.







**Campbell's.**

VERVE® SOUPS

## Red Thai Seafood Curry

Campbell's® Verve® Lobster Bisque 23412



### Ingredients

Makes: 12 servings

2 pouches	(4 lb/1.81 kg each)	Campbell's® Verve® Lobster Bisque
1½ cups	(375 mL)	matchstick carrots
1½ cups	(375 mL)	matchstick red peppers
¼ cup	(60 mL)	Thai red curry paste
4	(1½ tbsp/22 mL)	cloves garlic, minced
2 tbsp	(30 mL)	minced fresh ginger
2 tbsp	(30 mL)	canola oil
1 lb	(454 g)	seafood mix

**Serving:** 4 green onions, sliced  
½ cup (125 mL) finely chopped fresh cilantro

### Directions

- 1 Prepare soup as directed.
- 2 Sauté carrots, red peppers, curry paste, garlic and ginger in oil for 2 to 3 minutes or until vegetables are tender-crisp.
- 3 Stir vegetable mixture and seafood mix into soup; bring to simmer. Cook for 3 to 5 minutes or until seafood is cooked through.

### Serving:

For each portion, ladle 1⅓ cups (330 mL) into bowl; garnish with 2 tsp (10 mL) each green onions and cilantro.





Campbell's

SIGNATURE SOUPS

## Two Cheese Beer Soup

Campbell's® Signature Cream of Potato with Bacon 08166



### Ingredients

Makes: 12 servings

1 tub	(4 lb/1.81 kg)	Campbell's® Signature
		Cream of Potato with Bacon Soup
1 cup	(250 mL)	chopped onion
1 tbsp	(15 mL)	butter
12 oz	(355 mL)	amber ale beer
1 cup	(250 mL)	processed cheese spread
1 cup	(250 mL)	diced potato, cooked
4 oz	(125 g)	kielbasa, sliced

**Serving:** 1 cup (250 mL) shredded sharp Cheddar  
½ cup (125 mL) sliced green onion  
Hot sauce

### Directions

- 1 Prepare soup as directed.
- 2 Sauté onion in butter; stir into soup. Add beer, processed cheese spread, potato and kielbasa. Simmer for 10 minutes or until heated through.

### Serving:

For each portion, ladle hot soup into serving bowl or crock. Garnish with Cheddar, green onion and hot sauce..

