

A top-down view of a dark metal bowl filled with a vibrant red soup. The soup is garnished with sliced green cucumbers, purple onions, and golden-brown fried breadsticks. To the left of the bowl, three more breadsticks are stacked. In the upper right corner, a small dark metal bowl contains more fried breadsticks. The entire scene is set on a dark, textured tiled surface.

Souper Trends: Well Seasoned!

Transform classic *Campbell's*® soups with Club House for Chefs flavourful products to create endless menu possibilities.

Buffalo Chicken
Corn Chowder



Louisiana Style
Clam Chowder



Green Chili Chicken
Tortilla Soup



Spiced Moroccan
Beef and Vegetable
Soup



Some Like it Hot
Nashville Style
Red Pepper Bisque



Curried Butternut
Squash Soup



Frank's RedHot®
Loaded Baked
Potato Soup



Piri Piri Aged White
Cheddar and
Cauliflower Bisque



Every mouthwatering recipe needs **high-quality** ingredients. Thanks to the partnership between Campbell's Foodservice and Club House for Chefs, we've got the **versatile flavour combinations** you need to craft one-of-a-kind **menu inspirations** your customers will crave.

Fine-tune the amount of spices, seasonings and herbs to make your new menu item truly unique.

BUFFALO CHICKEN CORN CHOWDER

Portions: 12 Serving Size: 250 mL / 1 cup

Ingredients:

- Campbell's® Signature Chicken Corn Chowder (10940)
1.81 kg / 4 lb tub
- Frank's RedHot® Buffalo Sauce (901611215)
375 mL / 1½ cups

Suggested Garnish:

- Chopped Fresh Chives
- Grated Cheddar Cheese
- Crumbled Blue Cheese



Method:

1. Place 1 tray (2 blocks) of soup in pot.
2. Add one full tray of water (1.9 L or 8 cups) along with hot sauce and cover.
3. Heat to boiling (min. 82°C / 180°F), stirring occasionally.
4. Reduce heat (71°C / 160°F) and cover. Stir periodically.

To Serve:

Garnish with suggested toppings.

LOUISIANA STYLE CLAM CHOWDER

Portions: 12 Serving Size: 250 mL / 1 cup

Ingredients:

- **Campbell's®** Signature Boston Clam Chowder (11904) 1.81 kg / 4 lb tub
- **Club House®** Cajun Seasoning (991189) 60 mL / 1/4 cup
- **Cholula®** Original Hot Sauce (901611216) 30 mL / 2 tbsp

Suggested Garnish:

- **Pepperidge Farm®** Goldfish® Original (07778)
- Finely Chopped Fresh Chives
- Bacon Bits



Method:

1. Place 1 tray (2 blocks) of soup in pot.
2. Add one full tray of water (1.9 L or 8 cups) along with seasoning and hot sauce and cover.
3. Heat to boiling (min. 82°C / 180°F), stirring occasionally.
4. Reduce heat (71°C / 160°F) and cover. Stir periodically.

To Serve:

Garnish with suggested toppings.

GREEN CHILI CHICKEN TORTILLA SOUP

Portions: 12 Serving Size: 250 mL / 1 cup

Ingredients:

- **Campbell's®** Signature Classic Chicken Noodle (08501) 1.81 kg / 4 lb tub
- **Cholula®** Green Pepper Sauce (901611215) 60 mL / 1/4 cup

Suggested Garnish:

- Crushed Tortilla Chips/Strips
- Chopped Fresh Cilantro
- Crumbled Feta



*Alternate Soup:

Campbell's® Signature Roasted Chicken Noodle with Herbs (20323) – follow cooking instructions for pouched soup.

Method:

1. Place 1 tray (2 blocks) of soup in pot.
2. Add one full tray of water (1.9 L or 8 cups) along with hot sauce and cover.
3. Heat to boiling (min. 82°C / 180°F), stirring occasionally.
4. Reduce heat (71°C / 160°F) and cover. Stir periodically.

To Serve:

Garnish with suggested toppings.

SPICED MOROCCAN BEEF AND VEGETABLE SOUP

Portions: 12 Serving Size: 250 mL / 1 cup

Ingredients:

- Campbell's® Signature Hearty Vegetables and Beef (08163) 1.81 kg / 4 lb tub
- McCormick® Gourmet Ras El Hanout (901586325) 81 mL / 1/3 cup
- Lemon Juice

Suggested Garnish:

- Crispy Chick Peas
- Chopped Fresh Cilantro



Method:

1. Place 1 tray (2 blocks) of soup in pot.
2. Add one full tray of water (1.9 L or 8 cups) along with seasoning and cover.
3. Heat to boiling (min. 82°C / 180°F), stirring occasionally.
4. Reduce heat (71°C / 160°F) and cover. Stir periodically.
5. Finish with lemon juice to taste.

To Serve:

Garnish with suggested toppings.

SOME LIKE IT HOT

NASHVILLE STYLE RED PEPPER BISQUE

Portions: 8 Serving Size: 250 mL / 1 cup

Ingredients:

- Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda* (23323) 1.81 kg / 4 lb pouch
- Frank's RedHot® Nashville Hot Seasoning (140012543) 15 mL / 1 tbsp

Suggested Garnish:

- Diced pickles or speared gherkin
- French's® Crispy Fried Onions (568398200)

*Alternate Soup:

Campbell's® Verve® Tomato Roasted Red Pepper Bisque (23413)



Method:

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 82°C / 180°F.
3. Using tongs or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch.
5. Carefully pour into steam table insert or holding kettle. Stir in seasoning.

To Serve:

Garnish with suggested toppings.

CURRIED BUTTERNUT SQUASH SOUP

Portions: 8 Serving Size: 250 mL / 1 cup

Ingredients:

- Campbell's® Signature Harvest Butternut Squash (20538)
1.81 kg / 4 lb pouch
- Club House® Curry Powder (991194)
30 mL / 2 tbs

Suggested Garnish:

- Thai Kitchen® Coconut Milk (901412478)
- French's® Crispy Fried Onions (568398200)
- Chopped Fresh Cilantro



Method:

1. From a frozen or thawed state, immerse pouch in boiling water.
 2. Heat product until 71°C / 160°F.
 3. Using tongs or insulated gloves, remove pouch from water.
 4. Open Pouch: Make a cut with a knife near top of pouch.
 5. Carefully pour into steam table insert or holding kettle. Stir in curry powder.
- To Serve:**
Drizzle with coconut milk and garnish with fresh cilantro and crispy onions.

FRANK'S REDHOT® LOADED BAKED POTATO SOUP

Portions: 12 Serving Size: 250 mL / 1 cup

Ingredients:

- Campbell's® Signature Cream of Potato with Bacon (08166)
1.81 kg / 4 lb tub
- Frank's RedHot® Original Hot Sauce (417474601)
152 mL / 2/3 cup

Suggested Garnish:

- French's® Crispy Fried Onions (568398200)
- Chopped Fresh Dill (or chives)
- Bacon Bits

*Alternate Soup:

Campbell's® Signature Loaded Baked Potato (20327)
81 mL / 1/3 cup – follow cooking instructions for pouched soup.



Method:

1. Place 1 tray (2 blocks) of soup in pot.
 2. Add one full tray of water (1.9 L or 8 cups) along with hot sauce and cover.
 3. Heat to boiling (min. 82°C / 180°F), stirring occasionally.
 4. Reduce heat (71°C / 160°F) and cover. Stir periodically.
- To Serve:**
Garnish with suggested toppings.

PIRI PIRI AGED WHITE CHEDDAR AND CAULIFLOWER BISQUE

Portions: 8 Serving Size: 250 mL / 1 cup

Ingredients:

- **Campbell's® Verve®** Aged White Cheddar and Cauliflower Bisque (28975) 1.81 kg / 4 lb pouch
- **Club House® Piri Piri Seasoning** (901544095) 81 mL / 1/3 cup

Suggested Garnish:

- Chopped Fresh Parsley



Method:

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 71°C / 160°F.

3. Using tongs or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch.

5. Carefully pour into steam table insert or holding kettle. Stir in seasoning.

To Serve:

Garnish with parsley.

Product Name	Product Code	UPC	Pack/Size	Features (per serving)
Campbell's® Signature Boston Clam Chowder	11904	63211119046	3 x 1.81 kg (4 lb) tub	
Campbell's® Signature Chicken Corn Chowder	10940	63211109405	3 x 1.81 kg (4 lb) tub	●
Campbell's® Signature Classic Chicken Noodle	08501	63211085013	3 x 1.81 kg (4 lb) tub	● ●
Campbell's® Signature Cream of Potato with Bacon	08166	63211081664	3 x 1.81 kg (4 lb) tub	●
Campbell's® Signature Harvest Butternut Squash	20538	63211205381	4 x 1.81 kg (4 lb) pouch	● ●
Campbell's® Signature Hearty Vegetables and Beef	08163	63211081633	3 x 1.81 kg (4 lb) tub	● ● ●
Campbell's® Signature Loaded Baked Potato	20327	63211203271	4 x 1.81 kg (4 lb) pouch	● ●
Campbell's® Signature Roasted Chicken Noodle with Herbs	20323	63211203233	4 x 1.81 kg (4 lb) pouch	● ●
Campbell's® Verve® Aged White Cheddar and Cauliflower Bisque	28975	63211289756	4 x 1.81 kg (4 lb) pouch	● ● ●
Campbell's® Verve® Tomato Roasted Red Pepper Bisque	23413	63211234138	4 x 1.81 kg (4 lb) pouch	● ●
Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda	23323	63211233230	4 x 1.81 kg (4 lb) pouch	● ●
Pepperidge Farm® Goldfish® Original	07778	14100077787	300 x 14 g	●

● Calorie Watch ≤ 100 calories ● Low Fat ≤ 3g fat ● Gluten-Free ● Fibre ≥ 2g ● Vegetarian



Product Name	Product Code	UPC	Pack/Size	Features (per serving)
Cholula® Original Hot Sauce	901611216	49733-01015	4 x 1.89 L	● ●
Cholula® Green Pepper Sauce	901611215	49733-01014	4 x 1.89 L	● ●
Club House® Cajun Seasoning - Fine	991189	66200-91189	12 x 675 g	● ● ●
Club House® Curry Powder	991194	66200-91194	12 x 520 g	● ● ●
McCormick® Gourmet Ras El Hanout	901586325	66200-00234	48 x 45 g	●
Club House® Piri Piri Seasoning	901544095	66200-02109	6 x 700 g	● ● ●
Frank's RedHot® Nashville Hot Seasoning	140012543	56200-10776	6 x 500 g	● ●
Frank's RedHot® Original Hot Sauce	568187908	56200-80506	12 x 680 mL	● ● ●
Frank's RedHot® Original Hot Sauce	417474601	41500-74746	4 x 3.78 L	● ● ●
French's® Crispy Fried Onions	568398200	56200-83982	6 x 680 g	●
Thai Kitchen® Coconut Milk	901412478	37628-01120	12 x 500 g	●

Campbell's
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SIGNATURE SOUPS

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VERVE SOUPS



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FRANK'S
RedHot

CHOLULA
HOT SAUCE
SAUCE PIQUANTE

French's

When it comes to **enhancing your customers' lives** with tasty dishes they'll remember, spiced soup recipes are the perfect add-ons.

We know, because Campbell's Foodservice and Club House for Chefs **share your dedication to your craft**, your kitchen and the customers that know you for the great dishes you serve.

To learn more about the full range of products from Campbell's Foodservice or Club House for Chefs, visit us online or talk to your sales representative.

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