



Bowl'd *moves*

Recipe Collection

JANUARY 2026

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Bowl'd
moves

- 
- A white ceramic bowl with a gold rim is filled with a thick, orange-red tomato bisque. The soup is topped with several golden-brown dumplings, a generous amount of shredded white cheese, and fresh green basil leaves. The bowl sits on a blue textured cloth napkin, which is placed on a rustic wooden surface. In the background, a silver spoon and a wooden-handled spoon are visible.
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Verve® Aged White Cheddar and Cauliflower Bisque

BREAKFAST



AGED WHITE CHEDDAR CAULIFLOWER & BACON HASHBROWNS

<https://www.campbellsfoodservice.ca/recipe/aged-white-cheddar-cauliflower-bacon-hashbrowns/>



WHITE CHEDDAR CAULIFLOWER TOAST

<https://www.campbellsfoodservice.ca/recipe/white-cheddar-cauliflower-toast/>

APP/SIDE



ROASTED CAULIFLOWER AND CHEDDAR CHOWDER

<https://www.campbellsfoodservice.ca/recipe/roasted-cauliflower-cheddar-chowder>



PIRI PIRI AGED WHITE CHEDDAR AND CAULIFLOWER BISQUE

<https://www.campbellsfoodservice.ca/recipe/piri-piri-aged-white-cheddar-and-cauliflower-bisque/>



WHITE CHEDDAR CAULIFLOWER GRATIN

<https://www.campbellsfoodservice.ca/recipe/white-cheddar-cauliflower-gratin/>

ENTREE



WHITE CHEDDAR CAULIFLOWER ALFREDO

<https://www.campbellsfoodservice.ca/recipe/white-cheddar-cauliflower-alfredo/>



ROASTED CAULIFLOWER WHITE CHEDDAR FLATBREAD

<https://www.campbellsfoodservice.ca/recipe/roasted-cauliflower-white-cheddar-flatbread/>

AGED WHITE CHEDDAR CAULIFLOWER & BACON HASHBROWNS

Servings: 24 (1/2 cup serving)
Total Time: 40 min

	Metric	Imperial
Hash Brown Potatoes, frozen, shredded	2.5 kg	5.5 lbs
White Cheddar cheese, shredded	453 g	1 lb
Verve® Aged White Cheddar and Cauliflower Bisque, thawed	1.81 kg pouch	4 lb. pouch
Onion, medium dice	150 g	1 cup
Bacon, cooked, diced	454 g	1 lb
Black Pepper, course ground	5.6 g	2 tsp

A savoury twist on classic hashbrowns, these Aged White Cheddar Cauliflower & Bacon Hashbrowns combine crispy bacon, sharp cheddar, sautéed onions, and cauliflower for a flavourful, cheesy, and slightly healthier dish. Perfectly crispy on the outside and tender inside!

1. Preheat oven to 220°C (425°F).
2. In a large bowl add all ingredients, mix well until everything is fully combined.
3. Transfer mixture to a greased full hotel pan. Gently even out the potato mixture. Bake for 1 hour until browned and reached a minimum temp of 88°C (190°F).
4. Remove and allow to rest for 10 minutes.
5. To serve cut into 24 even portions (about 1/2 cup each)

Serving suggestion: fried or poached egg, sliced green onion, diced tomatoes, cracked pepper, breakfast salsa, cut fruit

WHITE CHEDDAR CAULIFLOWER TOAST

Servings: 6 (2 slices)
Total Time: 45

	Metric	Imperial
Sourdough bread, 12 slice (1/2 inch each)	484	17 oz
Canola oil	30 mL	2 tbsp
Cauliflower florets, roasted	1.36 kg	3 lb
Verve® Aged White Cheddar & Cauliflower Bisque	23 oz	3 cups
Bacon, cooked, diced	125 g	1 cup
Paprika, smoked	1.5 g	1/2 tsp
Nutmeg, ground	1.4 g	1/4 tsp
Crushed red pepper flakes	1 g	1/2 tsp
Black pepper, ground	1 g	1/2 tsp
Parmesan cheese, grated	70 g	3/4 cup
Poached egg	12 ea	12 ea
Chives, thinly sliced	6 g	2 tbsp

Roasted cauliflower florets in a white cheddar sauce made with Verve® Aged White Cheddar & Cauliflower Bisque, bacon and parmesan. All served on top of toasted sourdough with a poached egg.

1. Toast or grill bread slices and reserve.
2. Add oil to a large pan over med-high heat. Add cauliflower florets to pan and toss to coat. Allow florets to brown, tossing every few minutes until most pieces are golden brown. Place pan in a pre-heated oven at 191° (375°F) and cook until tender, about 10 minutes.
3. While cauliflower is cooking, in a bowl combine Verve® Aged White Cheddar & Cauliflower Bisque, bacon, smoked paprika, nutmeg, red pepper and black pepper. Stir to mix well.
4. Add cooked cauliflower florets to soup mixture. Mix well.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.
5. Using a blue, 2 oz. scoop, add 2 scoops of cauliflower mixture to each slice of toast. Sprinkle with parmesan cheese. Place in oven for 5-7 minutes until lightly browned.

To Serve: top with poached egg and garnish with chives. Serve immediately.

ROASTED CAULIFLOWER & CHEDDAR CHOWDER

Servings: 12 (1 cup serving)
Total Time: 45 mins

	Metric	Imperial
Oil	4.9 mL	2 tsp
Bacon, raw, diced	225 g	1 cup
Onions, diced	227 g	1 cup
Celery, diced	100 g	1 cup
Russet Potatoes, peeled, diced	300 g	2 cups
Cauliflower florets, roasted	1 head	1 head
Garlic, minced	15 g	1 tbsp
Verve® Aged White Cheddar and Cauliflower Bisque, thawed	1.81 kg pouch	4 lb. pouch
Scallions, thin sliced	150 g	1 cup

A rich, creamy chowder featuring Verve® Aged White Cheddar and Cauliflower Soup, roasted cauliflower, bacon, potatoes, and celery for a savoury, comforting flavour.

1. Heat a pot over medium heat. Add oil and diced bacon. Cook for 5-7 minutes or until bacon starts to brown.
2. Stir in Onion, celery, potatoes and roasted cauliflower. Lower heat and cook, stirring occasionally for 5 minutes. Add minced garlic and cook for another 3-5 minutes.
3. Add in soup and bring to a simmer. Cook over low heat and stir occasionally. Simmer for 10-15 minutes or until potatoes are tender.

Garnish with sliced scallions , crusty bread, crispy bacon

PIRI PIRI AGED WHITE CHEDDAR CAULIFLOWER BISQUE

Servings: 24 (1/2 cup serving)
Total Time: 35 min

	Metric	Imperial
Verve® Aged White Cheddar & Cauliflower Bisque	1.81 kg pouch	4 lb pouch
Club House Piri Piri Seasoning	81 mL	1/3 cup
Garnish: Fresh Parsley Chopped		

This rich, creamy bisque blends roasted cauliflower with aged white cheddar and a bold kick of Piri Piri seasoning. Finished with fresh parsley, it’s a perfectly balanced mix of comforting warmth and zesty Piri Piri spice

1. From a frozen or thawed state, immerse Aged White Cheddar and Cauliflower Bisque pouch in boiling water, heat product until 71°C (160°F) and hold.
2. Using tongs or insulated gloves, remove pouch from water. Open Pouch: Make a cut with a knife near top of pouch.
3. Carefully pour into steam table insert or holding kettle. Stir in seasoning.

To Serve: Garnish with parsley.

WHITE CHEDDAR POTATO & CAULIFLOWER GRATIN

Servings: 16 (1/2 cup serving)
Total Time: 90 min

	Metric	Imperial
Russet Potatoes peeled, thin sliced	3 L	3 qt
Cauliflower, thin sliced	2.37 L	2 1/2 qt
Aged White Cheddar and Cauliflower Bisque, thawed	1.81 kg pouch	4 lb. pouch
Garlic Powder	6 g	2 tsp
Onion Powder	10 g	2 tsp
Black Pepper, ground	2 g	1 tsp
White Cheddar Cheese, shredded	226 g	2 cups
Scallions, sliced	150 g	1 cup

Enjoy the creamy goodness of our White Cheddar Potato & Cauliflower Gratin, featuring tender potatoes and cauliflower, seasoned with garlic , onion, and black pepper. Topped with melted white cheddar cheese and fresh scallions. it’s the ultimate sidekick to elevate any meal.

1. Heat Oven to 220°C (425°F)
2. Heat soup in a rondeau (sauté pan) over medium heat. Stir in garlic powder, onion powder and black pepper. Mix well.
3. Stir in thinly sliced potatoes and cauliflower. Gently stir to incorporate. Cook over medium heat for 10 minutes, stirring occasionally.
4. Coat a full hotel pan with pan spray and transfer potato mixture and stir to make an even layer.
5. Top with cheddar cheese and bake in the oven for 45 minutes or until minimum 74°C (165°F) and golden brown and bubbling.
6. Remove and allow to rest for 15 minutes. Top with scallions and slice into 16 even portions.

WHITE CHEDDAR CAULIFLOWER ALFREDO

Servings: 12
Total Time: 30

	Metric	Imperial
Unsalted butter	170 g	3/4 cup
Garlic , minced	31 g	1/4 cup
Cauliflower florets, roasted	642 g	6 cups
Sun-dried tomatoes, chopped	47 g	3/4 cup
Verve® Aged White Cheddar & Cauliflower Bisque	1.81 kg	4 lb
Fettuccine pasta, cooked	2.3 kg	19 cups
Parmesan cheese, grated	25 g	1/4 cup
Fresh parsley, minced	8 g	2 tbsp

Rich and creamy white Cheddar alfredo made with Verve® Aged White Cheddar & Cauliflower Bisque and infused with cauliflower and sun-dried tomatoes.

For each serving:

1. Heat a 20 cm (8-inch) pan and add in 15 mL (1 tbsp) butter. Once melted add 5 mL (1 tsp) garlic. Cook for 1 minute.
2. Add 107 g (1/2 cup) roasted cauliflower and 10 g (1 tbsp) sun-dried tomato. Stir and cook for 2 minutes.
3. Using a 170 mL (6 oz) ladle, add Verve® Aged White Cheddar & Cauliflower Bisque to pan. Stir and cook for 2 minutes.
4. Add 350 g (1 1/2 cups) of cooked fettuccine to pan. Toss with sauce to mix well. Cook for 3 minutes tossing often, until sauce thickens slightly and coats the pasta.

CCP: Heat to a minimum internal temperature of 74° (165°F) for 1 minute.

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

To serve, plate pasta and sauce in a shallow bowl. Top with 2 g (1 tsp) of parmesan cheese and 2.5 g (1/2 tsp) of parsley.

ROASTED CAULIFLOWER WHITE CHEDDAR FLATBREAD

Servings: 4
Total Time: 30

	Metric	Imperial
Pepperidge Farm® Puff Pastry Squares 4 1/2 x 12-inch rectangle	4 ea	4 ea
Onion Sliced, Sautéed	350 mL	1 1/2 cups
Cauliflower Florets Roasted	125 mL	1/2 cup
Verve® Aged White Cheddar & Cauliflower Bisque, Cook & Hold	30 mL	2 tbsp
White Cheddar Cheese Shredded	113 g	1 1/4 cup
Watercress	142 g	5 oz

White Cheddar cauliflower sauce on baked puff pastry made with Verve® Aged White Cheddar & Cauliflower Bisque. Topped with sautéed onions, roasted cauliflower florets, white cheddar and finished with watercress.

For Each Serving:

- 1. Preheat oven to 232°C (450° F). Lay puff pastry out on a small sheet pan lined with parchment paper. Top with Verve® Aged White Cheddar & Cauliflower Bisque, onions, cauliflower and cheese.
- 2. Bake in oven for 7 - 10 minutes until browned and bubbling.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.
- 3. Remove from oven and top with watercress.
- 4. Slice and serve immediately.

Signature Cream of Leek & Potato

APP/SIDE



SMOKY BACON, POTATO & LEEK CHOWDER

<https://www.campbellsfoodservice.ca/recipe/loading-bacon-potato-leek-chowder/>



HARBOUR HOUSE SEAFOOD CHOWDER

<https://www.campbellsfoodservice.ca/recipe/harbour-house-seafood-chowder/>



SAVOURY LEEK, FETA & POTATO GRATIN

<https://www.campbellsfoodservice.ca/recipe/savoury-leek-feta-potato-gratin/>

ENTREE



CARAMELIZED MUSHROOM FLATBREAD

<https://www.campbellsfoodservice.ca/recipe/caramelized-mushroom-flatbread/>



CREAMY TUSCAN CHICKEN WITH LINGUINE

<https://www.campbellsfoodservice.ca/recipe/creamy-tuscan-chicken-with-linguine/>



ASPARAGUS STRATA WITH GOAT CHEESE AND PANCETTA

<https://www.campbellsfoodservice.ca/recipe/asparagus-strata-with-goat-cheese-and-pancetta/>

Smoky Bacon, Potato & Leek Chowder

Servings: 16-18
Total Time: 30 mins

	Metric	Imperial
Bacon slices, roughly chopped	12	12
Leek, trimmed, cleaned and thinly sliced	2 large	2 large
Celery, diced	8 stalks	8 stalks
Jalapeno peppers, large, seeded & diced (optional)	2	2
Thyme leaves, fresh	3 g	1 tbsp
Yukon potatoes, scrubbed and cut into 1”cubes	8	8
Campbell’s Chicken Broth (RTU)	1.7 L	6 cups
Signature Cream of Leek & Potato	1.81 kg tub	4 lb tub
Whole kernel corn, frozen	423 g	3 cups
Milk (3%)	1.4 L	6 cups
Lemon zest, finely grated	6 g	1 tbsp
Lemon juice, freshly squeezed	60 mL	1/4 cup
Black pepper, ground (to taste)		

Garnish: finely chopped chives, diced jalapeno, sour cream, shredded sharp Cheddar

Indulge in a rich, velvety chowder crafted with our Signature Cream of Leek & Potato soup. Each spoonful bursts with tender potato chunks, smoky bacon, and garden-fresh vegetables for the ultimate comfort experience.

1. In a large rondeau over medium heat, sauté bacon until golden crisp. Remove with slotted spoon to a paper towel lined plate.
2. Add leeks, celery, jalapenos if using and thyme and sauté for 5 minutes or until leeks are translucent and vegetables are tender.
3. Add potatoes and stock and bring to a boil. Reduce heat to simmer, cover and cook for 12 to 15 minutes or until potatoes are fork tender.
4. Add Signature Cream of Leek and Potato Soup, corn and milk. Bring to a simmer and cook until soup is heated through. Stir in lemon zest, lemon juice and pepper.

Hold for service and garnish portions with chopped chives and or diced jalapeno.

Note: Additional milk can be added to thin broth as needed.

HARBOUR HOUSE

SEAFOOD CHOWDER

Servings: 24 (250 mL/8 oz)
Total Time: 55 mins

	Metric	Imperial
Bacon, diced	225 g	1 cup
Onion, sweet, large dice	900 g	6 cups
Celery, large dice	568 g	4 cups
Thyme, fresh, leaves	6 g	2 tbsp
Signature Cream of Leek and Potato Soup, thawed	1.81 L tub	4 lbs 1 tub
*Clam broth or vegetable stock, prepared	1 L	4 cups
Corn kernels, frozen, thawed	408 g	3 cups
Milk (2%)	1 L	4 cups
*Shelled clams, chopped	1 L	4 cups
Lemon juice	30 mL	2 tbsp
Pepper sauce, red, hot	15 mL	1 tbsp
Thyme, fresh, leaves	30 g	3 tbsp
Oyster crackers, optional	68 g	1 1/2 cups

*Optional: Add or swap in other seafood like white fish, shrimp, scallops, crawfish, lobster, or oysters.

Savour the taste of the sea with this luxurious, creamy chowder. Crafted with Signature Cream of Leek & Potato soup as its velvety base, it’s brimming with tender clams, sweet corn, a hint of lemon, and fragrant thyme, comfort in every spoonful.

1. In large pan or stock pot, cook diced bacon until crisp.
2. Remove all but 14 g (2 tbsp) bacon fat and heat over medium-high heat; add onion and sauté 3 minutes. Stir in celery and thyme and continue to cook 3 minutes.
3. Add Cream of Leek and Potato Soup and clam broth along with corn and bring to a simmer, stirring often, over a medium heat; cook, stirring occasionally, about 10 minutes.
4. Stir in milk and return to a simmer, about 5 minutes.
5. Add clams with juices along with lemon juice and pepper sauce and return to a simmer.

CCP: Heat to an internal temperature of 74°C (165°F) or higher for 15 seconds.
CCP: Hold hot at 60°C (140°F) or higher for service.

To Serve: Just before serving, stir in thyme leaves.
For each serving, ladle 250 mL (8 fl oz) chowdwe into a bowl or mug and sprinkle 14 g (1 tbsp) oyster crackers over top before serving, if desired.

SAVOURY LEEK & POTATO GRATIN

Servings: 30
Total Time: 120 mins

	Metric	Imperial
Russet potatoes, peeled, thinly sliced	5.5 kg	12 lb
Leeks, thinly, sliced (6-8 stalks)	500 g	18 oz
Signature Cream of Leek and Potato Soup, thawed	1.81 L tub	4 lbs (1 tub)
Milk	625 mL	2 1//2 cups
Oregano	9 g	3 tbsp
Feta Cheese, crumbled	283 g	1 2/3 cups

Garnish:
Parsley, chopped

Tender russet potatoes and sweet leeks baked in a rich, creamy sauce made with Signature Leek and Potato Soup, delicately seasoned with oregano and topped with crumbled feta. Finished with fresh parsley for a Mediterranean-inspired twist.

- Preheat oven to 180°C (350°F) .
1. Peel and thinly slice potatoes. Arrange potato slices upright in rows.
 2. Trim the tough green leek stalks, cut leeks in half lengthwise and fan the layers under cold running water to remove sand or grit. Thinly slice.
 3. Combine potatoes and leeks together. Place in greased baking pan (12”x 20”x 2”).
 4. Mix soup, milk, and oregano together. Cook to 82°C (180°F) and hold 1 minute, then reduce to a simmer.
 5. Pour over potatoes. Sprinkle with feta cheese.
 6. Cover with foil and bake for 50 minutes, then uncover and bake an additional 40 minutes uncovered, until potatoes are tender and cheese is lightly browned.

To Serve: sprinkle with chopped parsley.

CARAMELIZED MUSHROOM FLATBREAD

Servings: 24
Total Time: 65 mins

	Metric	Imperial
Olive oil	30 mL	2 tbsp
Garlic, minced	15 g	1 tbsp
Thyme, fresh, finely chopped	3 g	1 tbsp
Sage, fresh, finely chopped	4 g	1 tbsp
Signature Cream of Leek and Potato Soup	907 g (1/2 tub)	2 lb (1/2 tub)
Table cream (18%)	500 mL	2 cups
Butter	60 g	1/4 cup
Assorted mushrooms (such as button, cremini, oyster, shiitake and portobello)	1360 g	3 lb
Oil	60 mL	1/4 cup
Salt	6 g	1 tsp
Black Pepper	3 g	1/2 tsp
Baked flatbreads (18- x 10-inch/45 x 25 cm)	ea	ea
Asiago cheese, shredded	710 g	6 cups
Goat cheese, crumbled	180 g	3 cups
Baby arugula	120 g	6 cups

Toasted flatbread topped with a garlic and herb cream sauce, golden mushrooms and creamy cheese is a simple yet sophisticated appetizer or light lunch.

1. Heat oil in large stock pot set over medium heat; cook garlic, thyme and sage for about 3 minutes or until fragrant. Stir in soup and cream. Bring to simmer; cook for 10 to 12 minutes or until slightly reduced. Let cool completely.
2. Heat butter and oil in large skillet set over medium-high heat; add mushrooms and cook for 12 to 15 minutes or until golden and tender. Season with salt and pepper. Let cool completely.
3. Spread 125 mL (1/2 cup) sauce over each flatbread. Top with 56 g (1/2 cup) Asiago, 44 g (1/2 cup) mushrooms and 28 g (1/4 cup) crumbled goat cheese Wrap well and refrigerate for up to 1 day.

Bake in 200°C (400°F) oven on convection, for about 6 minutes or until bottom is crisp and top is golden. Cut into pieces. Top with 12 g (1/2 cup) arugula.

CREAMY TUSCAN CHICKEN WITH LINGUINE

Servings: 16
Total Time: 65 mins

	Metric	Imperial
Chicken breast, boneless skinless, sliced	1 kg	3 lb
Thyme, fresh, finely chopped	8 g	1 tbsp
Rosemary, fresh, finely chopped	2 g	1 tsp
Salt and pepper, each	5 mL	1 tsp
Canola oil	60 mL	1/4 cup
Butter	30 mL	2 tbsp
Onion, finely chopped	170 g	6 oz
Red peppers, chopped	2	2
Garlic, minced	15 g	1 tbsp
Dry white wine	250 mL	1 cup
Signature Cream of Leek and Potato Soup	1.81 kg tub	4 lb tub
Water	500 mL	2 cups
Table cream (18%)	1 L	4 cups
Oven-roasted tomatoes	280 g	2 cups
Parmesan cheese, shredded	200 g	2 cups
Linguine, cooked and drained	1020 g	36 oz
Basil leaves, fresh	50 g	2 cups

Al dente pasta, herbed chicken, oven-roasted tomatoes and fresh basil are all nestled in a Parmesan cheese and white wine sauce in this irresistible dish.

1. Toss together chicken, thyme, rosemary, salt and pepper. Heat oil and butter in large skillet set over medium-high heat; cook chicken for 8 to 10 minutes or until browned all over. Remove from skillet and set aside.
2. Add red peppers, onion and garlic to same skillet; cook for 3 to 5 minutes or until softened. Add wine; simmer for about 5 minutes or until reduced by half. Stir in soup, water and cream; bring to simmer. Return chicken to skillet; stir in tomatoes. Simmer for 15 to 20 minutes or until sauce is flavourful. Remove from heat; whisk in Parmesan. Let cool completely and refrigerate for up to 3 days.

Heat 250 mL (1 cup) sauce in skillet. Toss with 126 g (4.5 oz) cooked linguine until coated and heated through. Garnish with 4 g (2 tbsp) basil.

Asparagus Strata with Goat Cheese and Pancetta

Servings: 16-18
Total Time: 75 mins

	Metric	Imperial
Signature Cream of Leek & Potato Milk (3%)	1.81 kg tub	4 lb tub
Pancetta or bacon, cubed	1.6 L	7 cups
Campbell's® Chicken or vegetable stock	675 g	3 cups
Leeks, cleaned and sliced, 1/4" slices	125 mL	1/2 cup
Asparagus, trimmed, cut in 1" lengths	2	2
Sourdough bread, cut into 1-inch cubes	907 g	2 lb
Eggs, large	2 x 675 g	32 cups
Black pepper, freshly ground (to taste)	18	18
Goat cheese, crumbled	500 g	18 oz
Parmesan cheese, finely grated	75 g	3/4 cup

This strata is elevated with crisp asparagus, smoky pancetta, and tangy goat cheese, nestled into rustic sourdough bread and enveloped in a rich egg custard blended with our Signature Cream of Leek & Potato Soup. A touch of parmesan adds depth and a savoury finish.

Preheat the oven to 375° F

1. Grease a full-size hotel pan (20 ¾"x12 ¾") with oil
2. In a large pot, combine Signature Cream of Leek and Potato Soup with milk. Heat over medium whisking and bring to a simmer. Remove from heat and allow to cool.
3. In a rondeau, cook pancetta for 4 to 5 minutes or until crisp and golden. Remove with a slotted spoon and transfer to a paper towel lined plate. Deglaze pan with stock and add leeks. Sauté for 2 to 3 minutes or until translucent. Add asparagus and sauté 3 to 4 minutes more. Remove from heat and stir in cooked pancetta.
4. In a large bowl, whisk together cooled Signature Cream of Leek and Potato Soup, eggs and pepper. Add mixture to the bread cubes and toss to coat. Fold in pancetta mixture and goat cheese reserving a cup or two for the top. Transfer evenly to hotel pan and sprinkle with Parmesan cheese.
5. Allow strata to rest for minimum 1 hour to max. overnight.
6. Bake for 55 to 60 minutes or until top is golden crisp and a skewer inserted into the center of the baking dish comes out clean. Allow to cool for ten minutes before portioning.

Serve hot, warm, or at room temperature.

Signature Cream of Mushroom

BREAKFAST



SAUSAGE, MUSHROOM & THYME BISCUITS

<https://www.campbellsfoodservice.ca/recipe/sausage-mushroom-thyme-biscuits/>

APP/SIDE



MUSHROOM & GOAT CHEESE PIZZA

<https://www.campbellsfoodservice.ca/recipe/mushroom-goat-cheese-pizza/>

ENTREE



BEEF STROGANOFF

<https://www.campbellsfoodservice.ca/recipe/beef-stroganoff>



THE BIG BREAKFAST BAKE

<https://www.campbellsfoodservice.ca/recipe/big-breakfast-bake/>



BROWN BUTTER BRUSSELS SPROUT GRATIN

<https://www.campbellsfoodservice.ca/recipe/brown-butter-brussels-sprout-gratin/>



PHILLY CHEESESTEAK BOWL

<https://www.campbellsfoodservice.ca/recipe/philly-cheesesteak-bowl/>



MEDITERRANEAN SALMON OVER ORZO

<https://www.campbellsfoodservice.ca/recipe/mediterranean-salmon-over-orzo/>

SAUSAGE, MUSHROOM & THYME BISCUITS

Servings: 24
Total Time: 45 mins

	Metric	Imperial
Breakfast sausage, cooked, crumbled	18	18
Flour, all-purpose	2767 g	6.1 lbs
Baking powder	59 g	¼ cup + 1/2 tsp
Butter, cold, diced	510 g	2 ¼ cups
Signature Cream of Mushroom Soup	1.81 kg tub	4 lb tub
Honey	274 mL	1 cup + 1 1/2 tbsp
Thyme leaves, fresh	9 g	3 tbsp
Eggs, beaten (egg wash)		

Imagine biting into a flaky biscuit with sizzling sausage and fresh thyme, made even more delicious by Signature Cream of Mushroom Soup.

Preheat oven to 232°C (450°F)

1. In a large mixer, combine flour, baking powder and butter. Mix until the flour mixture forms pea-sized pieces.
2. Add cooked sausage, Cream of Mushroom Soup, honey and thyme. Mix until a slightly sticky dough forms. Shape the dough into a ball.
3. Sprinkle additional flour on the work surface. Split the dough in half. Roll into a 10x7-inch rectangle (approx. 1 inch thick). Cut into 12 (about 2 ½ inch) squares. Place the dough squares onto the baking sheet. Brush with the egg. Sprinkle with additional chopped fresh thyme, if desired.
4. Repeat with the 2nd batch of dough.
5. Bake for 12 minutes or until the biscuits are golden brown. Serve warm.

THE BIG BREAKFAST BAKE

Servings: 16
Total Time: 80-90 mins

	Metric	Imperial
Vegetable oil, divided	60 mL	1/4 cup
White bread, croissants or brioche cut into 1” cubes*	480 g	16 cups
Large onion, diced	1	1
Oregano, dried, ground	6 g	1 tbsp
Italian pork sausage, hot or sweet, casings removed	10	10
Red peppers, seeded and diced	2	2
Signature Cream of Mushroom Soup	907 mL	2 lb
Eggs	24	24
Whole milk	946 mL	4 cups
Cheddar cheese, shredded	250 g	3 cups

*day old bread a great option

A hearty blend of cubed bread or buttery croissants layered with savoury Italian pork sausage, roasted red peppers, and cheddar cheese, baked in a creamy mushroom and egg custard for the ultimate comfort breakfast.

Preheat oven to 180°C (350°F)

1. Lightly grease a 12”x 20” hotel pan with 2 tbsp oil. Arrange bread cubes in the base of the pan.
2. In a large skillet, heat remaining oil over medium. Sauté onion until translucent. Add sausage meat and red peppers and sauté, breaking up meat into bite size chunks, until sausage is lightly browned and cooked through. Spoon mixture evenly over bread cubes.
3. In a large bowl, whisk together Signature Cream of Mushroom Soup, eggs, milk and half the cheese. Pour over sausage mixture. Cover pan and refrigerate overnight.
4. Uncover hotel pan and top with remaining cheese. Bake uncovered for 1 hour or until egg mixture is set and a knife inserted into the middle comes out clean.

MUSHROOM & GOAT CHEESE PIZZA

Servings: 24
Total Time: 70 mins

	Metric	Imperial
Vegetable oil	30 mL	2 tbsp
Red onion, julienned	350 g	3 1/2 cups
Garlic, minced	60 g	11/2 tbsp
Signature Cream of Mushroom Soup	1.81 kg tub	4 lb tub
Parmesan cheese, shredded	150 g	1 1/2 cups
Fresh thyme leaves, chopped	1.5 g	1 1/2 tbsp
Flatbread	12 ea	12 ea
Red onion, sliced	375 g	2 1/2 cups
Cremini mushroom, sliced, sauteed	364 g	2 1/3 cups
Garlic, roasted, peeled, minced	180 g	3/4 cup
Goat cheese, crumbled	560 g	20 oz
Parmesan cheese, shaved	150 g	1 1/2 cups
Cracked black pepper	6 g	1 tbsp
Chives, chopped	48 g	1 cup
Fresh thyme leaves, chopped	8 g	1/2 cup

Try our Mushroom & Goat Cheese Pizza served on flatbread and made with Signature Cream of Mushroom Soup. Substitute your traditional pizza sauce for our Cream of Mushroom Soup for a delicious, rich and flavourful pizza that everyone will love.

1. Heat oil in a sauté pan over medium-high heat; add onions and garlic and sauté 6-8 minutes or until golden brown. Cool to room temperature. Hold.
2. In a large bowl combine soup, onion-garlic mixture, cheese and thyme and mix well. Cover and refrigerate until ready to use.
3. To Prepare: Lay out flatbread on a clean, flat surface. Spread each flatbread with 1/2 cup soup-onion mixture. Top with 25 g (1/4 cup) red onion, 20 g (2 tbsp) sautéed mushrooms, 16 g (1 tbsp) garlic, 15 g (2 tbsp) goat cheese, 10 g (2 tbsp) shaved Parmesan and a sprinkle of cracked black pepper.

To Serve: Bake pizzas in a pre-heated 220°C (425°F) conventional or 191°C (375°F) convection oven 8-12 minutes or until golden brown and bubbly. Quarter pizzas (one portion is 2 pieces) and serve with green salad.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

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

For Garnish: Top with fresh chives and fresh thyme leaves.

BROWN BUTTER BRUSSELS SPROUT GRATIN

Servings: 14-16
Total Time: 20 mins

	Metric	Imperial
Unsalted butter	170 g	3/4 cups
Brussels sprouts, thinly sliced	1.0 kg	10 cups
Signature Cream of Mushroom Soup	907 g (1/2 tub)	2 lb (1/2 tub)
Milk	237 mL	1 cup
Black pepper, ground	2 g	1 tsp
Nutmeg	3 g	1/2 tsp
Oil	30 mL	2 tbsp
Smoked Gouda cheese, shredded	162 g	1 1/2 cups

Cooked in browned butter, this creamy vegetable side dish made with Signature Cream of Mushroom Soup is topped with Gouda cheese and baked to perfection!

1. Heat rondeau over medium heat and melt butter, stirring constantly, until melted and starting to brown. Add Brussels sprouts and cook, stirring until softened, approx. 5-7 minutes. Set aside.
2. In a pot, combine Signature Cream of Mushroom Soup, milk, pepper and nutmeg. Bring to a boil. Remove from heat and stir in Brussels sprouts.
3. Pour mixture into an oiled 13" x 9" or 14 cup oven proof dish and top with cheese. Bake in 180°C (350°F) oven for 15 minutes or until heated through. Transfer to salamander to brown cheese. Hold for hot service at 60°C (140°F) or higher until needed.

Individual servings:

1. Make recipe as written but do not top with cheese.
2. Portion hot Brussels sprout mixture into 1 cup ramekins. Top with cheese and brown under salamander as needed.

MEDITERRANEAN SALMON OVER ORZO

Servings: 12
Total Time: 55 mins

	Metric	Imperial
Pine nuts, toasted	70 g	½ cup
Garlic, chopped	6 cloves	6 cloves
Extra virgin olive oil	177 mL	¾ cup
Fresh basil leaves, packed	87 g	3 cups
Parmesan cheese, grated	100 g	1 cup
Salt to taste		
Signature Cream of Mushroom Soup	907 mL (½ tub)	2 lb (½ tub)
Campbell's® Vegetable broth (RTU)	750 mL	3 cups
Salmon fillets center cut (approx. 6oz each)	12	12
Orzo, cooked (hold for service)	1.8 kg	12 cups
Baby spinach packed	90 g	3 cups
Fresh tomatoes, diced	477. g	3 cups

Oven-broiled salmon is instantly elevated with a creamy, herby spinach and pesto sauce that gets its depth of umami flavour from Signature Cream of Mushroom Soup. The vibrant tomatoes and basil give it a burst of freshness, while a bed of orzo adds to the Mediterranean flair (plus, it's a convenient way to soak up every last drop of that delicious sauce).

1. In a food processor, pulse pine nuts and garlic until fine. Add basil and 59 mL (1/4 cup) olive oil and pulse until reduced in volume by half. Scrape down bowl and drizzle in remaining olive oil with food processor blade running. Pulse in Parmesan cheese to combine.
2. In a large pot, heat Signature Cream of Mushroom Soup with stock, Whisk to combine. Cook to 180°C (350°F) and hold for 1 minute and reduce heat to simmer. Whisk in pesto and hold for service.

To serve:
Season and cook salmon as desired. Heat portion of sauce. Add 10 g (1/4 cup) each baby spinach and 40 g (1/4 cup) diced tomato and heat until spinach is lightly wilted.

Shingle salmon on 180 g (1/2 cup) cooked orzo and top with sauce. Garnish with additional basil leaves.

BEEF STROGANOFF

Servings: 24
Total Time: 45 mins

	Metric	Imperial
Cooked egg noodles, drained	3.8 kg	24 cup (135 oz)
Vegetable oil	58 mL	1/4 cup
Beef sirloin steak, boneless, thinly sliced	1.81 kg	4 lb
Onion, chopped	155 g	2 cups (5.5 oz.)
Button mushrooms, sliced	200 g	2 cups
Signature Cream of Mushroom Soup	1.81 kg tub	4 lb tub
Milk (2%)	1.1 L	4 1/2 cups
Paprika, ground	7.5 g	2 1/2 tsp
Black pepper, ground	2.3 g	1 tsp
Rosemary leaves, fresh	2 g	1 tbsp
Worcestershire sauce	10 mL	2 tsp
Sour cream	355 mL	1 1/2 cups (12 oz)
Fresh parsley, chopped	15 g	1/4 cup

Tender beef strips are sautéed with onions and mushrooms, then simmered in a creamy sauce made from Signature Cream of Mushroom soup, milk, and a splash of Worcestershire. Paprika and black pepper add warmth, while rosemary lends a subtle herbal note. Finished with tangy sour cream and fresh parsley, this comforting classic is served over hearty egg noodles.

1. Cook noodles according to package directions. Reserve.
CCP: Hold for hot service at 60°C (140°F) or higher.
2. Heat oil in large pan or rondeau over high heat.
3. Add the sliced beef. Cook until browned. Remove the beef from the pan.
4. Add the onions and mushrooms. Cook until tender.
5. In same pan, add soup, milk, paprika, pepper, rosemary and Worcestershire. Mix well and heat whisking to 82°C (180°F) for 1 minute and then bring to simmer.
6. Reduce heat and stir in sour cream. Return the beef back to the pan and mix well.
CCP: Heat to a minimum internal temperature of 74°C (165°F) .for at least 1 minute.

To Serve:
Portion 1- 8 oz spoodle egg noodles (in the center of a bowl or a plate). Top with 1- 4 oz spoodle of beef and sauce mixture. Garnish with parsley. Serve immediately.

PHILLY CHEESESTEAK BOWL

Servings: 12
Total Time: 30 mins

	Metric	Imperial
Canola oil	30 mL	2 tbsp
Shaved sirloin steak	907 g	32 oz
Onion, large, diced	312 g	2 cups (11 oz)
Green bell pepper, diced	400 g	3 cups (14 oz)
Red bell pepper, diced	400 g	3 cups (14 oz)
Mushrooms, sliced	284 g	3 cups (10 oz)
Black pepper, ground	4 g	1 1/2 tsp
Signature Cream of Mushroom Soup	1.81 kg tub	4 lb tub
Water	227 g	1 1/2 cups
Cooked brown rice	1587 g	12 cups (56 oz)
Provolone cheese, shredded	85 g	3/4 cup (3 oz)

A hearty twist on the classic! Shaved sirloin with onions, peppers, and mushrooms in creamy mushroom sauce, served over brown rice and topped with provolone.

1. Heat oil in a large rondeau over high heat. Cook shaved beef. Once browned add in onions and peppers, cook for 5 minutes.
2. Stir in mushrooms and black pepper. Cook another 10 minutes.
3. Stir in Cream Of Mushroom Soup and water. Mix well and bring to a simmer. Simmer for 5 minutes.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To serve, using a #4 scoop, portion 1 cup brown rice into a serving bowl. Ladle 8 oz. of beef mixture over rice. Top with 1 tablespoon shredded provolone. Serve immediately.

Signature Creamy Tomato Basil Bisque

BREAKFAST



KALE PESTO & QUINOA BREAKFAST BOWL

<https://www.campbellsfoodservice.ca/recipe/kale-pesto-quinoa-breakfast-bowl/>

APP/SIDE



ZA'ATAR ROASTED EGGPLANT COUSCOUS BOWL

<https://www.campbellsfoodservice.ca/recipe/zaatar-roasted-eggplant-couscous-bowl/>



TOMATO CHICKPEA & KALE SOUP

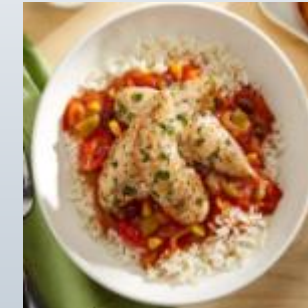
<https://www.campbellsfoodservice.ca/recipe/tomato-chickpea-s-condensed-tomato-soup/>

ENTREE



MEDITERRANEAN SEAFOOD STEW

<https://www.campbellsfoodservice.ca/recipe/mediterranean-seafood-stew/>



SOUTHWEST CHIPOTLE CHICKEN

<https://www.campbellsfoodservice.ca/recipe/southwest-chipotle-chicken/>



GRILLED SALMON WITH POMODORO SAUCE

<https://www.campbellsfoodservice.ca/recipe/grilled-salmon-with-pomodoro-sauce/>

KALE PESTO & QUINOA BREAKFAST BOWL

Servings: 16 (1 bowl)
Total Time: 50 mins

	Metric	Imperial
Signature Creamy Tomato Basil Bisque	1.81 kg tub	4 lb tub
Water (1 full tray)	1.9 L	8 cups
Quinoa	32 g	4 cups
Kale leaves, packed chopped	100 g	2 cups
Olive oil	250 mL	1 cup
Baby spinach, packed	30 g	1/4 cup
Parmesan cheese, grated	25 g	1/4 cup
Fresh parsley, chopped	15 g	1/4 cup
Fresh basil, chopped	25 g	1/4 cup
Garlic, minced	21 g	2 1/2 tbsp
Red wine vinegar	30 mL	2 tbsp
Fresh dill, finely chopped (option: chives)	6 g	2 tbsp
Lemon zest	8 g	4 tsp
Each salt and pepper	8.5 g/4 g	1 1/2 tsp
Red pepper flakes	1.4 g	1/4 tsp
Eggs, pouched	16	16
Avocados 4 halved, pitted, peeled (cut 16 slices ea)	292 g	2 cups
Sprouts	252 g	4 cups
Radishes, shaved (16)	454 g	1 lb
Pumpkin seeds	64 g	1 cup

This gluten-free breakfast bowl with zippy kale and herb pesto is topped with a poached egg for a fresh and tasty vegetarian power bowl.

1. Quinoa: Bring soup and water to simmer. Stir in quinoa; reduce heat to low. Cover and cook for 20 to 25 minutes, stirring every 5 minutes, or until quinoa is tender and most of the liquid is absorbed. Let stand for 5 minutes and fluff with fork. Hold for service. (Makes 2 L/8 cups)
2. Kale Pesto: In food processor, purée kale, olive oil, spinach, Parmesan, parsley, basil, garlic, vinegar, dill, lemon zest, salt, pepper and red pepper flakes until blended. (Makes 250 mL/1 cup)

Serving: Poach eggs to order. Spoon 125 mL (1/2 cup) quinoa into serving bowl. Top with poached egg, 4 avocado slices, 60 mL (1/4 cup) sprouts, and 1 shaved radish. Drizzle with 15 mL (1 tbsp) kale pesto and 15 mL (1 tbsp) pumpkin seeds.

To poach eggs: Fill saucepan with enough water to come 3 inches (8 cm) upside of pan. Bring to gentle simmer. Stir in 15 mL (1 tbsp) vinegar. Break each egg into small dish. Holding dish just above simmering water, slip each egg into water. Cook, in barely simmering water, for 3 to 5 minutes or until the white is set and yolk is cooked to desired level of doneness. Remove with slotted spoon. Drain well on paper towel.

ZA'ATAR ROASTED EGGPLANT COUSCOUS BOWL

Servings: 16 (1 bowl)
Total Time: 70 mins

	Metric	Imperial
Signature Creamy Tomato Basil Bisque	1.81 kg tub	4 lb tub
Water (1 full tray)	1.9 L	8 cups
Israeli Couscous	612 g	4 cups
Each ground cumin and ground coriander	12 g	4 tsp
Chopped eggplant (1 inch/2.5 cm pieces)	3 L	12 cups
Small cauliflower florets, steamed	800 g	8 cups
Olive oil	125 mL	1/2 cup
Za'atar seasoning	28 g	2 tbsp
Tahini paste	125 mL	1/2 cup
Plain 2% yogurt	60 mL	1/4 cup
Lemon juice	60 mL	1/4 cup
Water	60 mL	1/4 cup
Salt	6 g	1 tsp
Cayenne pepper	1 g	1/4 tsp
<i>For topping:</i>		
Pomegranate arils	696 g	4 cups
Mint leaves, packed	120 g	2 cups
Chopped toasted almonds	150 g	1 cup
Za'atar seasoning		

Israel couscous or pearl couscous is meatier than regular couscous and has a pleasant chewy texture. Simmered in Tomato Bisque with Basil, it makes a tasty grain for this vegetarian bowl.

1. In large rondeau, bring soup and water to simmer; stir in couscous, garlic, cumin and coriander. Cook, stirring every 5 minutes, for 18 to 20 minutes or until couscous is tender. Hold for service. (Makes 2 L/8 cups)
2. Preheat oven to 220°C (425°F). Toss together eggplant, cauliflower, olive oil and za'atar seasoning. Arrange in single layer on parchment paper-lined baking sheets. Roast for 20 to 25 minutes or until very tender. Can be served hot or cold. Can be prepared 24 hours in advance and refrigerated. (Makes 1 L/4 cups)
3. Whisk together tahini paste, yogurt and lemon juice and water until smooth. Stir in salt and cayenne. Can be prepared 24 hours in advance and refrigerated. (Makes 250 mL/1 cup)

Serving: Spoon 125 mL (1/2 cup) couscous into serving bowl. Top with 60 mL (1/4 cup) eggplant, 125 mL (1/2 cup) cauliflower, 125 mL (1/2 cup) sliced beets and 15 mL (1 tbsp) almonds. Drizzle with 15 mL (1 tbsp) tahini sauce. Sprinkle za'atar seasoning.

TOMATO CHICKPEA & KALE SOUP

Servings: 13
Total Time: 35 mins

	Metric	Imperial
Canola oil	30 mL	2 tbsp
Onion, thinly sliced	100 g	1 cup
Garlic, minced	8 g	1 tbsp
Kale, chopped	268 g	4 cups
Chickpeas (garbanzo beans), canned, rinsed, drained	768 g	4 cups
Kosher salt	5 g	1 tsp
Black pepper, ground	0.5 g	1/4 tsp
Signature Creamy Tomato Basil Bisque	1.81 kg tub	4 lb tub
Water	1.3 L	5 1/2 cups
Lemon juice	1 mL	1/4 cup

Garnish: fresh basil

A hearty plant-based tomato soup of chickpeas, kale, onions, garlic, and lemon juice.

1. Using a large sauce pot, heat canola oil over medium heat. Add onions. Cook for 3-4 minutes, until onions start to soften.
2. Add garlic. Lightly toast about 1-2 minutes.
3. Add kale. Cook until slightly wilted.
4. Add chickpeas.
5. Add salt, pepper, Signature Creamy Tomato Basil Bisque and water. Simmer for 10 minutes on low to medium heat.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

6. Add lemon Juice to adjust flavour profile.

To serve: Portion 250 mL (8 oz) soup into a serving bowl. Top each bowl with fresh basil. Serve immediately.

MEDITERRANEAN SEAFOOD STEW

Servings: 24
Total Time: 50 mins

	Metric	Imperial
Olive oil	30 mL	2 tbsp
Leeks, cleaned, slices (or onions)	550 g	6 cups
Fennel, cored and diced (reserve fronds)	348 g	4 cups
Carrots, peeled and sliced	550 g	4 cups
Garlic, minced	60 g	1 1/2 tbsp
Pepper, red, flakes	2.5 g	1/2 tbsp
Wine, white	500 mL	2 cups
Campbell's® Vegetable Stock, (RTE)	900 mL	4 cups
Signature Creamy Tomato Basil Bisque, thawed	1.81 kg tub	4 lbs
Water, 1 full tray	1.9 L	8 cups
* Seafood medley	1.6 kg	3 1/2 lb
Parsley, fresh, chopped	60 g	1 cup
Crostini or croutons	24	24

Tip: * Alternatively, use Fish fillets, cubed, 1-inch (900 g/2 lbs) or shrimp, medium, peeled, deveined instead Vegetable Medley.

A savoury blend of leeks, fennel, and carrots simmered in white wine and vegetable broth, enriched with our Signature Creamy Tomato and Basil Bisque. Topped with a delicate mix of seafood and fresh parsley and served with toasted crostini.

1. Heat oil in a rondeau over medium; add leeks (or onions) and sauté 4 minutes.
 2. Stir in fennel, carrots, garlic and pepper flakes and sauté 5-6 minutes, stirring often.
 3. Add wine and bring to a boil; reduce heat and simmer 5 minutes. Pour in stock and continue to simmer 5 minutes.
 4. Stir in soup base and bring to a simmer, stirring often. Simmer 10 minutes.
 5. Add seafood medley and simmer to cook through, about 4-5 minutes.
CCP: Heat to an internal temperature of 74°C (165°F) or higher for 15 seconds.
CCP: Hold hot at 60°C (140°F) or higher for service.
 6. Just before serving, stir in parsley and reserved fennel fronds, minced.
- To Serve: for each serving, ladle 250 mL (8 fl oz) stew into soup plate or bowl and top each bowl with a toast round.

SOUTHWEST CHIPOTLE CHICKEN

Servings: 12
Total Time: 40 mins

	Metric	Imperial
Chicken breast, boneless, skinless cooked	1.36 kg	3 cups (48 oz)
Cilantro, chopped	2 g	2 tbsp
Garlic, chopped	20 g	2 tbsp
Black pepper	2 g	1 tsp
Olive oil	44 mL	3 tbsp
White onion, sliced	198 g	2 cups (7 oz)
Chipotle pepper, canned, chopped	30 g	3 tbsp
Black beans, canned, rinsed, drained	287 g	3 cups (13 oz)
Green chili pepper	198 g	2 cups (7 oz)
Frozen whole kernel corn	312 g	2 cups (11 oz)
Grape tomatoes, cut in half	170 g	2 cups (6 oz)
Signature Creamy Tomato Basil Bisque, thawed	1.81 kg tub	4 lb tub
Water, 1 full tray	1.9 L	8 cups
Lime juice, bottled or canned	40 mL	2 oz
White rice, cooked	2.0 kg	9 cups (72 oz)

Roasted chicken breast served over a bold, smoky sauce made with onion, chipotle pepper, black beans, green chilies, corn, and grape tomatoes, blended with our Signature Creamy Tomato Basil Bisque and brightened with fresh lime juice. Presented on a bed of sauced rice and finished with a sprinkle of fresh cilantro.

1. In a large mixing bowl, season chicken with 3 g (1 tbsp) cilantro, 8 g (1 tbsp) garlic and 6 g (1 tbsp) black pepper and 15 mL (1 tbsp) of oil.
2. Roast chicken in 180°C (350°F) oven for 5-6. Reserve. Once cooled, cut into slices.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

3. Using a large sauce pot, heat remaining oil over medium heat. Add onions, chipotle and remaining garlic. Cook for 4-5 minutes.
4. Add black beans, green chilies, corn, tomatoes, remaining cilantro and Signature Creamy Tomato Basil Bisque. Reduce heat to low. Simmer for 12 minutes.
5. Add lime juice.

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

- To serve: portion the following into a serving bowl and serve immediately:
- 75 g (3/4 cup / 1-#8 + 1-#4 scoop) cooked rice
 - 240 mL (1 cup / 8 oz ladle) soup mixture
 - 3-4 pieces of chicken strips/tenders
 - Sprinkle additional cilantro (optional)

GRILLED SALMON WITH POMODORO SAUCE

Servings: 20
Total Time: 20 mins

	Metric	Imperial
Vegetable cooking spray	as needed	as needed
Salmon fillet, 113 g (4 oz) each, yield from raw	20	20
Signature Creamy Tomato Basil Bisque, thawed	1.81 kg tub	4 lb tub
Italian seasoning	5 g	1 tbsp
Water	296 mL	1 1/4 cups
Diced tomatoes, drained	907 g	2 lb
Dried parsley flakes	5 g	3 tbsp
Dried thyme, leaves, crushed	8 g	3 tbsp
Black pepper, freshly ground	2 g	1 tsp
Parmesan cheese, grated	100 g	1 cup
Cooked linguine, drained	1.36 kg	10 cups (3 lb)

Grilled salmon fillets served over linguini, topped with a vibrant Pomodoro sauce made from Signature Creamy Tomato Basil Bisque, diced tomatoes, Italian herbs, and black pepper. Finished with grated Parmesan for a savoury touch.

- Preheat grill.
1. Mix soup, water, parsley, Italian seasoning, and diced tomatoes. Bring to a simmer.
 2. Grill salmon 8 to 12 minutes or until fish flakes easily when tested with a fork and internal temperature is 74°C (165°F) or higher for 15 seconds.
 3. Place 125 g (1/2 cup / 2.5 oz) hot linguine on a plate and top with 59 mL (2 oz) of tomato sauce. Sprinkle with Parmesan cheese and top with grilled salmon. Add 1 oz. of sauce on salmon and fresh herbs.

Verve® Lobster Bisque

APP/SIDE



LOBSTER & SCALLOP BISQUE DIP

<https://www.campbellsfoodservice.ca/recipe/lobster-scallop-bisque-dip/>



LOBSTER BISQUE SEAFOOD BAKE)

<https://www.campbellsfoodservice.ca/recipe/lobster-bisque-seafood-bake/>

ENTREE



BAKED LOBSTER POT PIE

<https://www.campbellsfoodservice.ca/recipe/baked-lobster-pot-pie/>



LOBSTER MAC & CHEESE

<https://www.campbellsfoodservice.ca/recipe/lobster-mac-cheese/>



MIXED SEAFOOD FETTUCCINE

<https://www.campbellsfoodservice.ca/recipe/mixed-seafood-fettuccine/>



TWICE BAKED LOBSTER BISQUE STUFFED POTATOES

<https://www.campbellsfoodservice.ca/recipe/twice-baked-lobster-bisque-stuffed-potatoes/>

LOBSTER & SCALLOP BISQUE DIP

Serving: 12 sharing portions for 2-4 people
Total Time: 18 mins

	Metric	Imperial
Scallops (81/120)	1.4 kg	3.1 lb
Butter	28 g	2 tbsp
Olive oil	30 mL	2 tbsp
Verve® Lobster Bisque	750 mL	3 cups
Brick cream cheese, softened	500 g	17.6 oz
Pepper jack cheese, shredded divided	452 g	4 cups
Parmesan cheese, shredded	300 g	3 cups
Fresh garlic, minced	6 cloves	6 cloves
Sriracha sauce	20 mL	4 tsp

A rich, seafood-inspired appetizer featuring tender scallops and the luxurious flavour of Verve® Lobster Bisque. Blended with cream cheese, Pepper Jack, and Parmesan, then finished with garlic and a hint of sriracha for a savoury kick. Perfect for sharing.

1. Place scallops on a paper towel lined tray and pat dry. Heat butter and oil in a large skillet and sauté scallops for 5 to 6 minutes or until just cooked through. Remove from heat and reserve.
2. Bring Verve® Lobster Bisque to a boil whisking until smooth. Remove from heat and allow to cool.
3. In a large bowl, mix cream cheese, 2 cups pepper jack cheese, parmesan, garlic and Sriracha sauce until well combined. Stir in cooled lobster bisque and scallops. Mix can be held refrigerated until service.

To serve: spread 1 ½ to 2 cups of dip in a heatproof 6” au gratin dish. Microwave in 30 second intervals until heated through. Top with a portion of remaining shredded cheese and place under salamander to brown top.

Serve with toast points, crostini or pita chips.

LOBSTER BISQUE SEAFOOD BAKE

Servings: 10
Total Time: 30 mins

	Metric	Imperial
Scallops, poached	907 g	2 lbs
Shrimp, peeled, deveined and poached	500 g	1 lb
Crabmeat, jumbo lump	280 g	10 oz
Verve® Lobster Bisque, heated	1.81 kg pouch	4 lb pouch
Provolone cheese, shredded	600 g	20 oz

A rich, indulgent bake featuring tender poached scallops, succulent shrimp, and sweet jumbo lump crabmeat. Smothered in velvety Verve® Lobster Bisque and topped with melted provolone, this casserole is baked until golden and bubbling—an elegant, comforting dish that celebrates the best of the sea.

Preheat oven to 191°C (375°F)

1. Place 3 poached scallops in center of a 283 g (10 oz) casserole dish.
2. Place 2 shrimp on either end of dish.
3. Top with 28 g (1 oz) jumbo lump crabmeat.
4. Cook Verve® Lobster Bisque until minimum of 74°C (165°F) is reached. Cover seafood with 177 mL (6 oz) of bisque, then 57 g (2 oz) of provolone cheese.
5. Bake at oven for 10-15 minutes. (Until cheese is golden brown and casserole is bubbling.)

BAKED LOBSTER POT PIE

Servings: 12
Total Time: 40 mins

	Metric	Imperial
Butter, melted	62 mL	1/4 cup
Garlic, fine chopped	5 g	1 tbsp
Carrots, small dice	284 g	2 cups
Onions, small dice	225 g	1 1/2 cups
Potatoes, small dice	300 g	2 cups
Thyme, chopped	2 g	1 1/2 tsp
Salt	3 g	1/2 tsp
Black pepper, ground	1.4 g	1/4 tsp
Verve® Lobster Bisque, thawed	1.81 kg pouch	4 lb pouch
Peas, frozen	300 g	2 cups
Chives, diced	6 g	2 tbsp
Lobster meat, cooked & large dice	907 g	2 lbs
Pepperidge Farms® Puff Pastry, 4x4 Round	12 ea	12 ea

A rich, savoury blend of Verve® Lobster Bisque simmered with tender vegetables, sweet peas, fresh chives, and succulent lobster. Topped with golden, flaky puff pastry and baked to perfection, this elegant pot pie delivers comforting warmth with a luxurious seafood twist.

Preheat oven: 180°C (350°F)

1. In a large sauce pot, heat butter over medium heat, add garlic and lightly brown.
2. Add carrot, onions, potatoes and cook for 3-4 minutes on medium heat.
3. Add thyme, salt & pepper. Cook for additional 4-5 minutes.
4. Add lobster bisque & simmer for 15 minutes on low heat.
5. Reduce slightly, add peas, chives and lobster & simmer for additional 3-4 minutes.
6. Ladle 355 mL (1 1/2 cups) of Lobster Bisque into an oven-proof soup vessel.
7. Top with puff pastry and bake in 180°C (350°F) oven until golden brown.

Pre-baked Puffed Pastry Method (optional)

8. Bake puff pastry in 180°C (350°F) oven until golden brown & set aside.
9. To serve, place 355 mL (1 1/2 cups) in a large ramekin & top with pre-baked puff pastry.

LOBSTER MAC & CHEESE

Servings: 8
Total Time: 30 mins

	Metric	Imperial
Parmesan cheese, shredded	75 g	3/4 cup
Panko	50 g	1 cup
Butter, melted	30 mL	2 tbsp
Canola oil	30 mL	2 tbsp
Campbell's® White Cheddar Macaroni and Cheese, prepared	1.81 kg pouch	4 lb pouch
Crème fraiche	80 g	1/3 cup
Verve® Lobster Bisque	750 mL	3 cups
Thyme, chopped	1 g	1 tsp
Parsley, chopped	1 g	1 1/2 tsp
Kosher salt	5 g	1 tsp
Black pepper	1 g	1/2 tsp
Lobster meat, cooked, medium dice	681 g	1 1/2 lb
Chives, small dice	6 g	2 tbsp

Elegance meets comfort. Tender, buttery lobster, cream fraiche, and Verve® Lobster Bisque is just the thing to elevate White Cheddar Macaroni and Cheese. Proven to be a seafood lovers favorite.

Pre-Heat oven to 180°C (350°F) .

1. In a medium bowl, add melted butter 23 g (4 tbsp) Parmesan Cheese & panko. Mix well & toasted in oven for 3-4 minutes. Careful not to burn, set aside
2. Using a medium sauce pot heat oil over medium heat and add White Mac & Cheese, crème fraiche & lobster bisque let simmer for 3 minutes.
3. Add thyme, parsley, salt & pepper, simmer 1 minute
4. Add Lobster meat, simmer for additional 3 minutes
5. Place mixture in large serving vessel.

Garnish with toasted panko & chives

MIXED SEAFOOD FETTUCCHINE

Servings: 14
Total Time: 60 mins

	Metric	Imperial
Olive oil	5 mL	1 tsp
Shallot, sliced	85 g	1 cup (3 oz)
Mussels, medium, yield of edible	24	24
Clams	24	24
Olive oil	15 mL	1 tbsp
Shrimp, 21/25 count, peeled, deveined	48	48
Scallop, yield from 1 ounce raw	16	16
Verve® Lobster Bisque	1.81 kg pouch	4 lb pouch
Fettuccine pasta, cooked	900 g	6 1/2 cups

Elegance meets comfort. Tender, buttery lobster, cream fraiche, and Verve® Lobster Bisque is just the thing to elevate Campbell's® White Cheddar Macaroni and Cheese. Proven to be a seafood lovers favorite.

1. In large sauce pot, heat first listed amount of oil over medium-high heat. Add shallots. Sauté 1 minute.
2. Add mussels and clams. Steam for 3 minutes, or until all shells have opened. Remove from pot. Reserve.
3. Wipe pot. Heat second listed amount of oil over medium- high heat.
4. Add shrimp, scallops, salt and pepper. Sauté for 2 minutes. Reserve.
5. Using same pot, add Verve® Lobster Bisque. Simmer for 10 minutes on low heat. Add all reserved seafood. Continue to simmer for 3 minutes.
6. Pour mixture over warm fettuccini. Top with chives and warm oil.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

To Serve: Using 1-#4 and 1-#8 spoodle, portion 1-1/2 cups onto serving plate. Serve immediately.

TWICE BAKED LOBSTER BISQUE STUFFED POTATOES

Serving: 32
Total Time: 105 mins

	Metric	Imperial
Baking potatoes	32	32
Bacon	24 slices	24 slices
Verve® Lobster Bisque	750 mL	3 cups
Sour cream	454 g	2 cups
Cream cheese, softened	454 g	2 cups
Butter, softened	454 g	2 cups
Salt	12 g	2 tsp
Black pepper	5 g	2 tsp
Aged Cheddar cheese, shredded	454 g	4 cups
Green onion, finely sliced	1 bunch	1 bunch

Garnish: additional lobster meat

Fluffy baked potatoes are seasoned and twice-baked, then filled with a rich blend of Verve® Lobster Bisque, sour cream, cream cheese, butter, crispy bacon, aged cheddar, and green onion. Topped with succulent lobster and melted cheddar, these indulgent potatoes bake to golden perfection for a luxurious twist on a classic.

Preheat oven to 180°C (350°F).

1. Heat Verve® Lobster Bisque to 74°C (165°F) and hold.
2. Season the potatoes with salt and bake without using foil, until soft. Remove from oven and allow to cool until they are easy to handle.
3. Dice bacon and cook in sauté pan until crispy.
4. Carve out the insides of the potato making sure to leave the skins intact and some potato around the edges in order to hold the shape of the potato.
5. Put the scooped potato into a stainless-steel bowl.
6. Sour cream, cream cheese and butter to the scooped potato Add in the salt and the pepper.
7. Add the bacon and about half a cup of cheese into the mix.
8. Add in green onion.
9. Fill the hollowed-out shells with the filling, and top with lobster meat and the remaining aged shredded cheddar.
10. Bake at 180°C (350°F) for 15 minutes or until cheese is well melted.

Verve® Tomato Roasted Red Pepper Bisque

APP/SIDE



ZA'ATAR-SPICED MEDITERRANEAN TOMATO AND ROASTED CHICKPEA SOUP

<https://www.campbellsfoodservice.ca/recipe/zaatar-spiced-mediterranean-tomato-and-roasted-chickpea-soup/>



MEDITERRANEAN HARISSA TOMATO & ROASTED RED PEPPER BISQUE

<https://www.campbellsfoodservice.ca/recipe/mediterranean-harissa-tomato-roasted-red-pepper-bisque/>



SMOKY TOMATO CHANA MASALA

<https://www.campbellsfoodservice.ca/recipe/smoky-tomato-chana-masala/>

ENTREE



TOMATO ROASTED RED PEPPER BISQUE WITH TORTELLINI AND SWISS CHARD

<https://www.campbellsfoodservice.ca/recipe/tomato-and-roasted-red-pepper-soup-with-tortellini-and-swiss-chard/>



TOMATO ROASTED RED PEPPER STEAMED MUSSELS

<https://www.campbellsfoodservice.ca/recipe/tomato-roasted-red-pepper-steamed-mussels/>

ZA'ATAR-SPICED MEDITERRANEAN TOMATO AND ROASTED CHICKPEA SOUP

Servings: 14
Total Time: 30 mins

	Metric	Imperial
Olive oil	30 mL	2 tbsp
Chickpeas canned, rinsed, drained	688 g	4 cups
Kosher salt	10 g	2 tsp
Onions, thinly sliced	149 g	1 cup
Za'atar seasoning	90 g	5 tbsp
Verve® Tomato Roasted Red Pepper Bisque	1.81 kg pouch	4 lb pouch
Cream	1 L	4 cups
White balsamic vinegar or fresh lemon juice	30 mL	2 tbsp

Serve with toasted Pita

A warm, blend of creamy tomato roasted red pepper bisque simmered with onions, za’atar, and chickpeas, finished with a touch of balsamic vinegar for tangy depth.

Preheat oven to 190°C (375°F).

1. In a bowl, toss chickpeas with olive oil and kosher salt. Spread on a lined baking sheet and roast for 30 minutes until crispy.
2. In a large saucepan, heat olive oil over medium heat. Add onions and sauté for 4–5 minutes, until soft and translucent.
3. Add Za’atar seasoning and toast for 2 minutes, stirring frequently.
4. Stir in Tomato Roasted Red Pepper Bisque and cream. Bring to a simmer and cook for 20 minutes.
5. Add the roasted chickpeas and simmer for an additional 3–4 minutes.
6. Finish with a splash of balsamic vinegar or fresh lemon juice, to taste.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
CCP: Hold for hot service at 60°C (140°F) or higher until needed.

To Serve: Portion 250 mL (8 oz) soup into serving bowl. Serve with toasted pita.

MEDITERRANEAN HARISSA TOMATO & ROASTED RED PEPPER BISQUE

Servings: 12
Total Time: 30 mins

	Metric	Imperial
Olive oil	45 mL	3 tbsp
Onion, thinly sliced	120 g	1 cup
Garlic, peeled, minced	10 g	1 tbsp
Paprika, smoked	4 g	1 tsp
Harissa dry seasoning	64 g	4 tbsp
Verve® Tomato Roasted Red Pepper Bisque	1.81 kg pouch	4 lb pouch
Water	500 ml	2 cups
Kosher salt	5 g	1 tsp
Fresh parsley, chopped	8 g	2 tbsp

Inspired by the bold flavours of North Africa, this velvety soup blends roasted tomatoes, sweet red peppers, and smoky paprika with a kick of harissa. Aromatic garlic and onions deepen the flavour, while parsley offers a bright finish.

1. Using a large sauce pot, heat olive oil over medium heat.
2. Add onions. Cook for 3-4 minutes, until onions start to soften.
3. Add garlic until lightly toasted, about 1-2 minutes.
4. Add smoked paprika and half of the harissa. Toast for 2-3 minutes on low heat.
5. Add Tomato Roasted Red Pepper Bisque and water. Simmer for 10 minutes

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

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

To serve: Portion 250 mL (8 oz) soup into a serving bowl.

Serving suggestions: garnish with chopped parsley, toasted croutons.

SMOKY TOMATO CHANA MASALA

Servings: 24
Total Time: 70 mins

	Metric	Imperial
Vegetable oil	90 mL	6 tbsp
Onions, diced	800g	6 cups
Garlic, minced	85 g	6 tbsp
Ginger root, fresh, minced	30 g	2 tbsp
Ground cumin	8 g	1 tbsp
Curry powder	36 g	6 tbsp
Garam masala	27 g	2 tbsp
Turmeric, ground	9 g	1 tbsp
No-salt-added chickpeas, drained and rinsed	1.84 L can	1 62 oz can
Plum tomatoes, diced	680 g	24 oz
Verve® Tomato Roasted Red Pepper Bisque	1.81 kg pouch	4 lb pouch
Black pepper, ground	9 g	4 tsp
Cilantro, finely chopped	32 g	1 1/2 cups
Lemon juice	125 mL	1/2 cup
<i>Serving:</i>		
2% Greek yogurt	750 mL	3 cups
Mini naan bread, warmed (1 oz)	24 ea	24 ea

Chickpeas simmered in a bold blend of onion, garlic, ginger, and warm spices, enriched with plum tomatoes and smoky Tomato Roasted Pepper Bisque. Balanced with fresh cilantro and lemon juice, finished with a cooling yogurt drizzle, and served with warm naan.

1. In large high-sided skillet or saucepan set over medium heat, add oil. Add onions, garlic and ginger; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften.
2. Stir in cumin, curry powder, garam masala and turmeric. Cook, stirring frequently, for 1 to 2 minutes or until fragrant. Stir in chickpeas and tomatoes. Cook, stirring occasionally, for 3 to 5 minutes or until well coated.
3. Stir in Tomato Roasted Red Pepper Bisque; bring to a boil. Reduce heat to medium-low. Cook, stirring occasionally, for 20 to 25 minutes or until sauce is thickened and flavours are married. Season with pepper.
4. Stir in cilantro and lemon juice. Heat until internal temperature of 74°C (165°F) or higher is held for 15 seconds.

CCP: Hold hot at 60°C (140°F) or higher for serving.
CCP: Hold yogurt cold at 4°C (40°F) or colder for service.
CCP: To add more protein, add diced cooked chicken.

Serving Suggestions: yogurt on the side, naan, papadum, side dish of basmati rice.

TOMATO ROASTED RED PEPPER BISQUE WITH TORTELLINI AND SWISS CHARD

Servings: 21
Total time: 25 mins

	Metric	Imperial
Verve® Tomato Roasted Red Pepper Bisque	2 x 1.81 kg pouch	2 x 4 lb pouch
Water	750 mL	3 cups
Fresh cheese tortellini	567 g	1 1/4 lb
Swiss chard leaves, packed trimmed, chopped	1 kg	8 cups
Ricotta	500 mL	2 cups
Fresh basil leaves, torn	25 g	1 cup
Olive oil	60 mL	1/4 cup

A hearty and flavourful soup, featuring tender tortellini, fresh Swiss chard, and creamy ricotta. Perfect as a comforting dinner starter or a satisfying lunch main.

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

Serving: Ladle 325 mL (1 1/3 cups) soup into serving bowl, ensuring that tortellini and Swiss chard are distributed evenly per portion. Top with 30 mL (2 tbsp) ricotta, 15 mL (1 tbsp) basil and 5 mL (1 tsp) olive oil.

TOMATO ROASTED RED PEPPER STEAMED MUSSELS

Servings: 12
Total Time: 25 mins

	Metric	Imperial
Olive oil	60 mL	1/4 cup
Diced onion	325 g	1 1/2 cups
Sliced garlic (approx. 12 cloves)	84 g	6 tbsp
Salt and pepper, each	3 g/1.2 g	1/2 tsp
Dry white wine	1 L	4 cups
Verve® Tomato Roasted Red Pepper Bisque	1.81 kg pouch	4 lb pouch
Water	60 mL	1/4 cup
Mussels	2.72 kg	6 lb

For serving:

Ciabatta buns, sliced lengthwise	170 g ea	6 oz ea
Olive oil	45 mL	3 tbsp
Finely chopped fresh parsley	45 g	3/4 cup

Savoury and rich, creamy Roasted Red Pepper Bisque with Gouda creates a flavourful broth that beautifully complements tender mussels. Don't forget the ciabatta buns—they're the perfect tool for sopping up the delectable broth, making every bite an irresistible experience.

Instructions per serving:

1. Heat 5 mL (1 tsp) oil in skillet set over medium heat; cook 30 mL (2 tbsp) onion, 8 mL (1 1/2 tsp) garlic, and pinch each of salt and pepper for about 2 minutes or until slightly softened. Pour in 75 mL (1/3 cup) dry white wine; bring to boil. Boil for 2 minutes.
2. Stir in 80 mL (1/3 cup) soup and 60 mL (1/4 cup) water; bring to simmer. Tap any open mussels, discarding any that do not close. Add 113 g (1/2 lb) mussels. Reduce heat to medium-low; cover and let mussels steam for about 5 minutes or until mussels open, discarding any mussels that do not open.
3. Meanwhile, toast 1 ciabatta bun under broiler or salamander for 1 minute. Brush with 3 mL (1/2 tsp) olive oil.

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