

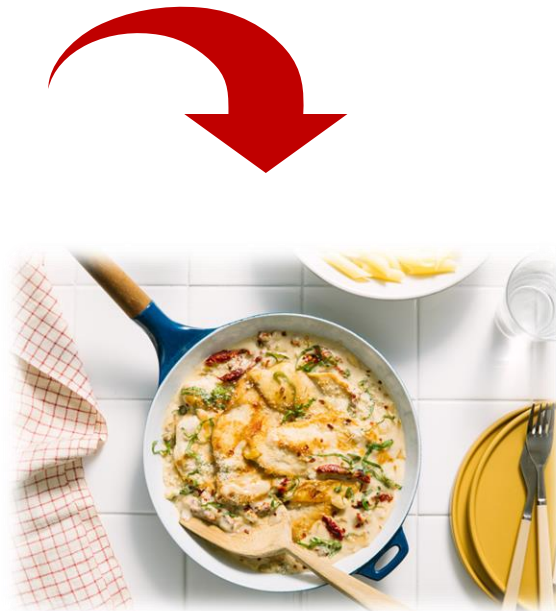
Campbell's

CLASSIC SOUPS

Open Can Recipes 2024



Elevate your meals with creative flair—turn *Campbell's*® Condensed canned soup into gourmet delights by adding your own personal touch. Discover endless possibilities with our innovative recipes!



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CLASSIC SOUPS

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Loaded Coconut Lentil Soup



Loaded Coconut Lentil Soup is a comforting, vegan dish that transforms Campbell's® Condensed Tomato Soup with creamy coconut milk and garlic. The addition of hearty lentils and tender veggies creates a rich and flavourful meal.

Loaded Coconut Lentil Soup

Yields: 13 servings **Serving Size:** 250 mL (1 cup)

Total time: 35 minutes

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Featured Product:

Campbell's® Condensed Tomato Soup 12 x 1.36 L (48 oz.) code #00016*

INGREDIENTS	METRIC	METHOD
Lentils, dry, rinsed	250 mL	1. Prepare lentils according to package directions. Reserve for later use.
Olive oil	30 mL	2. In a large sauce pot, heat oil over medium heat. Add onions. Cook for 3 minutes.
Onion, thinly sliced	250 mL	3. Add garlic and cook for 1-2 minutes.
Garlic, minced	45 mL	4. Add carrots and celery. Sauté for 5 minutes to soften.
Carrots, diced	250 mL	5. Add Campbell's® Condensed Tomato Soup , water, kosher salt, coconut milk.
Celery, diced	22.5 mL	6. Reduce heat and simmer until vegetables are tender.
Campbell's® Condensed Tomato Soup	1 can (1.36L)	7. Add spinach and stir until wilted.
Water	250 mL	
Kosher salt	5 mL	
Coconut milk, unsweetened	750 mL	
Spinach, fresh	750 mL	
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)		
To serve: Portion 250 mL (1 cup) into a bowl. Serve immediately.		

*Can also use **Campbell's® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987**

Egg-Roll-in-a-Bowl Noodle Soup



This easy noodle dish tastes like the filling of an egg roll, but in a hearty one-pot meal! Made with Campbell's® Condensed Chicken broth and packed with pork and vegetables, this dish is a twist on a take-out classic!

Egg-Roll-in-a-Bowl Noodle Soup

Yields: 16 servings

Serving Size: 250 mL (1 cup)

Total Time: 60 minutes

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Featured Product:

Campbell's® Condensed Chicken Broth 12 x 1.36 L. (48 oz.) code #28197

INGREDIENTS	METRIC	METHOD
Vegetable oil	30 mL	1. In a large pot, heat oil over medium heat. Add pork and brown, breaking with a spoon. Drain fat.
Pork, ground, lean	2.2 Kg	2. Add garlic and ginger. Cook for 1-2 minutes while stirring.
Garlic, minced	30 mL	3. Add Campbell's® Condensed Chicken Broth , water, coleslaw mix, bean sprouts and noodles. Bring to a boil. Stir and simmer for ~5 minutes until noodles are tender.
Ginger, minced	30 mL	
Campbell's® Condensed Chicken Broth	1 can (1.36 L)	
Water	3 L	CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
Coleslaw salad mix (no dressing)	2 L	CCP: Hold for hot service at 60°C (140°F)
Bean sprouts	2 L	
Instant noodles or cooked pasta	800 g	
Green onions, chopped	8 stalks	
Soy sauce, lower sodium	20 mL	To Serve: Ladle out 1 cup into a bowl and garnish with green onion and a ¼ tsp of soy sauce.

Sante Fe Chicken Soup



Ignite your love of Mexican flavours with this savoury and bold soup made with Campbell's® Condensed Cream of Chicken soup.

Santa Fe Chicken Soup

Yields: 16 servings

Serving Size: 250 mL (1 cup)

Total Time: 60 minutes

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CLASSIC SOUPS

Featured Products:

Campbell's® Condensed Cream of Chicken Soup 12 x 1.36 L (48 oz.) code #01036

Pace® Chunky Salsa Mild 4 x 3.7 L code #34070

INGREDIENTS	METRIC	METHOD
Vegetable oil	30 mL	1. In a large pot, heat oil over medium heat.
Onion, chopped	500 mL	2. Add onions. Sauté for 3-4 minutes.
Garlic, minced	15 mL	3. Add garlic. Cook for additional 1-2 minutes.
Assorted bell peppers, diced	500 mL	4. Stir in peppers. Cook for 3 minutes stirring often.
Cumin, ground	30 mL	5. Add cumin and chipotle pepper. Cook for 2 minutes.
Chipotle pepper, ground	1.25 mL	6. Add Campbell's® Condensed Cream of Chicken soup and water. Bring to a boil, reduce heat and simmer for 5 minutes.
Campbell's® Condensed Cream of Chicken soup	1 can (1.36 L)	
Water	2.27 L	7. Add corn, tomatoes and Pace® salsa. Return to a simmer and cook for 5 minutes.
Corn, frozen, thawed	500 mL	
Diced tomatoes, undrained	500 mL	8. Finish with lime juice and zest.
Pace® Chunky Salsa-Mild (#34070)	78 mL	
Lime juice	45 mL	CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
Lime zest	22.5 mL	CCP: Hold for hot service at 60°C (140°F).
Green onion, thinly sliced	250 mL	
To Serve: Ladle 250 mL (1 cup) into a bowl and garnish with 1 tablespoon of green onion.		

Lemon Chicken Orzo Soup



A savoury and hearty soup packed with chicken, orzo, vegetables and herbs and spices made with our Campbell's® Condensed Cream of Chicken soup.

Lemon Chicken Orzo

Yields: 15 servings **Serving Size:** 250 mL (1 cup)

Total Time: 35 minutes

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CLASSIC SOUPS

Featured Products:

Campbell's® Condensed Cream of Chicken Soup 12 x 1.36 L. (48 oz.) code #01036

Campbell's® Chicken Broth 12 x 900 mL code #12114

INGREDIENTS	METRIC	METHOD
Chicken breast, boneless, skinless, diced	907 g	1. Mix chicken with 1 tablespoon of Italian seasoning.
Italian seasoning	45 mL	2. In a large pot, heat olive oil over medium heat. Cook chicken for 5 minutes until browned. Remove and set aside.
Olive oil	60 mL	3. Add onions, celery, carrots and garlic to the pot. Cook for 8 minutes.
Onion, diced ¼ inch	560 mL	4. Add remaining Italian seasoning, orzo and Campbell's® Chicken Broth . Simmer for 5 minutes.
Carrot, peeled, diced ¼ inch	560 mL	5. Add Campbell's® Condensed Cream of Chicken Soup , milk and reserved chicken. Let simmer for 10 minutes.
Celery, diced ¼ inch	437.5 mL	6. Add parsley, lemon juice, spinach. Simmer for additional 5 minutes.
Garlic, peeled, chopped	15 mL	
Orzo pasta, cooked	500 mL	
Campbell's® Chicken Broth	1 carton (900 mL)	
Campbell's® Condensed Cream of Chicken soup	1 can (1.36 L)	
Milk, 2%	250 mL	
Fresh parsley, finely chopped	30 mL	CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
Lemon juice	135 mL	CCP: Hold for hot service at 60°C (140°F)
Spinach, fresh	560 mL	
Parmesan cheese, grated	30 mL	Serving: Portion 250 mL (1 cup) into a bowl. Garnish with 1 tsp of parmesan cheese. Serve immediately.

Sausage, Mushroom & Thyme Biscuits



Imagine biting into a flaky biscuit with sizzling sausage and fresh thyme, made even more delicious by Campbell's® Condensed Cream of Mushroom Soup.

Sausage, Mushroom & Thyme Biscuits

Yields: 24 servings

Serving Size: 1 biscuit

Total Time: 45 minutes

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CLASSIC SOUPS

Featured Product:

Campbell's® Condensed Cream of Mushroom Soup 12 x 1.36 L (48 oz.) code #01266

INGREDIENTS	METRIC	METHOD
Breakfast sausage, cooked, crumbled	18	1. Heat oven to 232°C (450°F).
Flour, all-purpose	2.8 Kg	2. In a large mixer, combine flour, baking powder and butter. Mix until the flour mixture forms pea-sized pieces.
Baking powder	67.5 mL	3. Add cooked sausage, Campbell's® Condensed Cream of Mushroom soup , honey and thyme. Mix until a slightly sticky dough forms. Shape the dough into a ball.
Butter, cold, diced	556 mL	4. Sprinkle additional flour on the work surface. Split the dough in half. Roll into a 10x7-inch rectangle (should be about 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. Repeat with the 2 nd batch of dough.
Campbell's® Condensed Mushroom soup	1 can (1.36 L)	5. Bake for 12 minutes or until the biscuits are golden brown. Serve warm.
Honey	274 mL	
Thyme leaves, fresh	45 mL	
Eggs, beaten (egg wash)	4	
		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)

Brussel Sprouts with Bacon



A perfect balance of creamy and savoury, this dish is an indulgent side made with Brussels sprouts, crispy bacon, onions, herbs and our Campbell's® Condensed Cream of Mushroom soup.

Creamy Brussels with Bacon

Yields: 32 servings

Serving Size: 125 mL (1/2 cup)

Time: 40 minutes

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CLASSIC SOUPS

Featured Products:

Campbell's® Condensed Cream of Mushroom 12 x 1.36 L. (48 oz.) code #01266

Campbell's® Chicken Broth 12 x 900 mL code #12114

INGREDIENTS

Brussel Sprouts (cut in half)	4.25 L
Olive oil, divided	250 mL
Onion, sliced thin	500 mL
Black pepper, ground	5 mL
Rosemary, fresh, chopped	5 mL
Parsley, fresh, chopped	15 mL
Bacon, cooked, reduced sodium	625 mL
Campbell's® Chicken Broth	750 mL
Campbell's® Condensed Cream of Mushroom soup	1 can (1.36 L)
White wine vinegar	125 mL

METHOD

1. Blanch Brussel sprouts in a large pot of boiling water for 3 minutes.
2. Mix Brussel sprouts in a large bowl with 125 mL (1/2 cup) of oil. Roast in oven on a pan at 176°C (350°F) for 10 minutes. Reserve.
3. Heat remaining oil in a large sauce pot. Add onions. Cook for 3 minutes.
4. Add black pepper, rosemary, parsley and cooked bacon. Cook for 2 minutes.
5. Add **Campbell's® Chicken Broth, Campbell's® Condensed Cream of Mushroom Soup** and vinegar. Let simmer on low to medium heat for 12 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)

Serving: Portion 125 mL (1/2 cup) onto a plate.

Braised Chickpeas



Chickpeas, onion, collard greens, paprika, cumin, garlic, and Campbell's® Condensed Tomato soup are combined perfectly in this flavourful dish.

Braised Chickpeas

Yields: 16 servings

Serving Size: 250 mL (1 cup)

Total Time: 60 minutes

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CLASSIC SOUPS

Featured Products:

Campbell's® Condensed Reduced Sodium Tomato Soup 12 x 1.36 L. (48 oz.) code #18987*

Campbell's® Cooked Rice code #15144

INGREDIENTS			METHOD
Olive oil	125 mL	1.	Heat a large pot over medium high heat. Add oil and onions. Cook for 5 minutes. Stir in garlic. Cook stirring for another 3 minutes
Onion, diced	500 mL		
Garlic, minced	60 mL	2.	Add all spices. Mix well to combine.
Cumin	60 mL	3.	Add chickpeas. Stir to combine until all chickpeas are coated. Cook stirring for 5 minutes.
Paprika, smoked	60 mL		
Thyme, dried leaves	60 mL	4.	Add collard greens. Stir to combine. Cook for 5 minutes or until greens start to wilt.
Black pepper, ground	15 mL		
Chickpeas, canned, rinsed, drained	2.8 L	5.	Add apple cider vinegar and water. Stir, and scrape the bottom of the pot.
Collard greens (or spinach)	4 L		
Apple cider vinegar	177 mL	6.	Add Campbell's® Condensed Reduced Sodium Tomato Soup . Stir until well combined. Bring to a boil. Reduce heat to a simmer. Continue to simmer for 20-25 minutes stirring occasionally.
Water	500 mL		
Campbell's® Condensed Reduced Sodium Tomato soup*	1 can (1.36 L)		
Cilantro	80 mL		
			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)
			To serve: Portion 250 mL (1 cup) into a bowl. Recommended to serve with Campbell's® Cooked Rice . Garnish with 5 mL (1 tsp) chopped cilantro. Serve immediately.

*Can also use **Campbell's® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #0016**

Marry Me Chicken



This creamy Tuscan-style chicken recipe is so delicious, the person you make it for will want to marry you after they taste it! Campbell's® Condensed Cream of Mushroom soup provides a silky canvas for a flavourful sauce.

Marry Me Chicken

Yields: 16 servings

Serving Size: 250 mL (1 cup)

Total Time: 60 minutes

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CLASSIC SOUPS

Featured Products:

Campbell's® Condensed Cream of Mushroom Soup 12 x 1.36 L. (48 oz.) code #01266

Campbell's® Chicken Broth 12 x 900 mL code #12114

INGREDIENTS

Olive oil, divided in half	144 mL
Chicken breast, boneless, thin-sliced	2.9 Kg
Onion, diced	500 mL
Garlic, minced	15 mL
Crushed red pepper flakes	3.75 mL
Campbell's® Chicken Broth	750 mL
Campbell's® Condensed Cream of Mushroom soup	1 can (1.36 L)
Sun-dried tomatoes in olive oil, finely chopped	288 mL
Parmesan cheese, grated	250 mL
Basil, fresh, chopped finely	60 mL

METHOD

1. Heat a large skillet over high heat, add 30 mL olive oil. Cook chicken for 5 minutes until browned. Remove chicken. Reserve.
2. Heat the remaining oil in the skillet. Add onions, garlic and crushed red pepper. Cook and stir for 2 minutes.
3. Stir in **Campbell's® Chicken Broth, Campbell's® Condensed Cream of Mushroom Soup**, sun-dried tomatoes and parmesan cheese.
4. Add reserved chicken. Simmer until chicken thoroughly cooked.
5. Sprinkle with fresh basil and serve with pasta, rice or potatoes.

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)

Beefy Goulash Noodles



Savour the rich flavours of this classic dish with beef, bell peppers, garlic simmered in a rich tomato sauce made with Campbell's® Reduced Sodium Condensed Tomato soup and a blend of warm spices.

Beefy Goulash Noodles

Yields: 24 servings

Serving Size: 250 mL (1 cup)

Total Time: 30 minutes

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CLASSIC SOUPS

Featured Product:

Campbell's® Reduced Sodium Condensed Tomato Soup 12 x 1.36 L (48 oz.) code #18987*

INGREDIENTS		METHOD
Canola oil	30 mL	1. In a large sauce pot, heat oil over medium heat. Add onions. Cook for 4-5 minutes. 2. Add garlic, paprika and ground beef. Cook for 5 minutes. Ensure to break up the meat as it cooks. 3. Add peppers, Italian seasoning, and black pepper. Cook for 5 minutes on low heat. 4. Add Campbell's® Reduced Sodium Condensed Tomato Soup. Let simmer on low to medium heat for 10 minutes.
Onion, diced	500 mL	
Garlic, chopped	30 mL	
Paprika	30 mL	
85% lean ground beef	907 g	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) Assemble each 1 cup serving into a bowl in the following order: • 1/2 cup cooked macaroni • 1/2 cup meat sauce
Green and red bell pepper, diced	1 L	
Italian seasoning, crushed	30 mL	
Black pepper, ground	15 mL	
Campbell's® Reduced Sodium Condensed Tomato soup*	1 can (1.36 L)	
Macaroni, cooked	3 Kg	

*Can also use **Campbell's® Condensed Tomato soup, 12 x 1.36 L (48 oz), code #0016**

Tomato Soup Carrot Cake

With Cream Cheese Icing



This luscious cake is crafted with carrots, walnuts, dried prunes, raisins, pineapple and all brought together with our Campbell's® Reduced Sodium Tomato Soup

Tomato Soup Carrot Cake

Yields: 60 servings

Serving Size: 1 slice

Total Time: 120 minutes

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CLASSIC SOUPS

Featured Product:

Campbell's® Condensed Reduced Sodium Tomato Soup 12 x 1.36 L. (48 oz.) code #18987

INGREDIENTS

Carrots, shredded	2.125 L
Walnuts, chopped	750 mL
Prunes, dried, chopped	500 mL
Raisins	560 mL
Crushed pineapple, drained	500 mL
Spice cake mix	2.26 Kg
Campbell's® Condensed Reduced Sodium Tomato soup	1 can (1.36 L)
Cream cheese, light	1 L
Butter alternative, softened	375 mL
Sweetener	454 g
Corn starch	20 mL
Vanilla extract	10 mL

METHOD

1. Pre-heat oven (300°F for convection oven; 350°F for conventional oven).
2. In a medium bowl, combine carrots, walnuts, prunes, raisins, and crushed pineapple.
3. In a large bowl, combine spice cake mix and **Campbell's® Condensed Reduced Sodium Tomato soup**. Add carrot mixture. Batter should be thick.
4. Pour batter into a greased and parchment paper-lined full sheet pan, or 2 half sheet pans.
5. For convection, bake for 30-35 minutes. For conventional oven, bake for 45-50 minutes. Use a toothpick to test doneness.

Icing:

1. Beat cream cheese and butter alternative together in a mixer until smooth.
2. Add sweetener, cornstarch and vanilla. Beat until smooth. Refrigerate.
3. Spread icing on cooled cake.
4. Portion into 60 even slices.

CCP: Hold for cold service at 4°C (40°F) until needed.



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For more product, nutritional and/or allergen
information, visit CampbellsFoodservice.ca or call your
Campbell's Sales Representative at 1-800-461-7687

