

Vegan Ratatouille

Campbell's
CLASSIC SOUPS



This heart-warming ratatouille casserole is a satisfying vegan dish that's filled with crowd-pleasing Mediterranean flavours.

Vegan Ratatouille

Yields: 32 servings

Serving Size: 5.6 oz/158.8 g

Prep Time: 30 minutes

Cook Time: 65 minutes

Campbell's

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Feature Products:

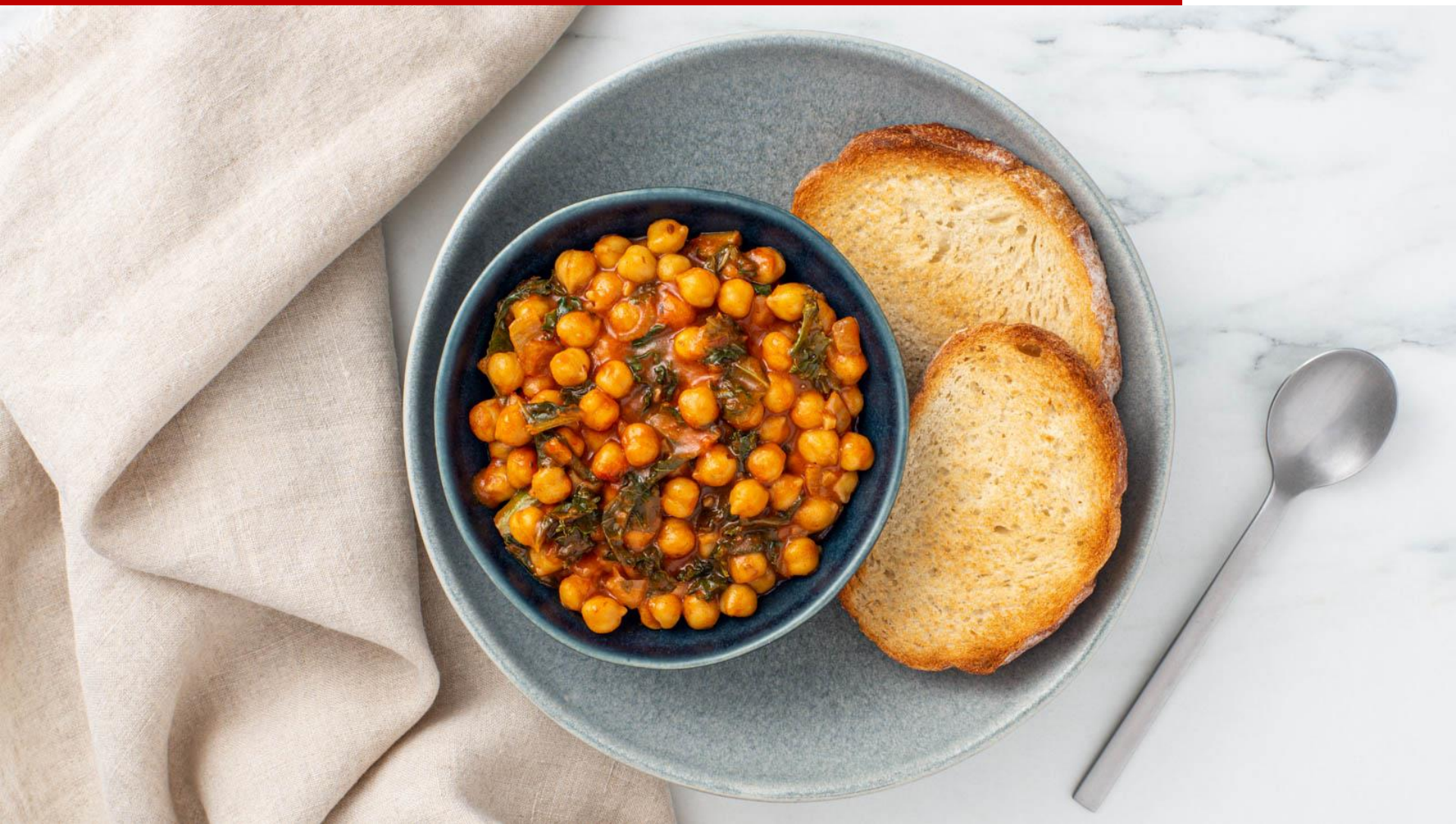
Campbell's® Condensed Tomato Soup 12 x 1.36 L (48 oz.) code #00016*

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive Oil	½ cup	125 mL	1. To large saucepan set over medium heat, add 1/4 cup (60 mL) oil. Add onions, red peppers, garlic and 1 tsp (5 mL) black pepper; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften.
4 Onions, sliced	4 cups	1 L	
4 Red Bell Peppers, sliced	6 cups	1 L	
Garlic, minced	¼ cup	60 mL	2. Stir in condensed tomato soup and bring to a boil. Stir in basil. Reduce heat to medium-low. Simmer, stirring occasionally, for 10 to 15 minutes or until flavours are married.
Black Pepper	2 tsp	10 mL	
Campbell's® Condensed Tomato Soup	1 can – 48 oz.	1 can – 1.36 L	3. Transfer sauce to greased 20 x 12 x 2 1/2-inch (50 x 30 x 6 cm) hotel pan.
Basil Leaves, fresh OR Basil, dried	1 cup OR 2 tsp	250 mL OR 10 mL	
1 Eggplant, thinly sliced into rounds	24 oz.	680 g	4. Arrange eggplant, squash, zucchini and tomato slices in an alternating and overlapping pattern over sauce. Drizzle with remaining oil.
2 Butternut Squash; peeled, seeded and thinly sliced into rounds	36 oz.	1,020 g	
6 Zucchini, thinly sliced into rounds	36 oz.	1,020 g	5. Sprinkle Italian seasoning and remaining black pepper over top of casserole. Cover tightly with foil.
6 Plum Tomatoes, thinly sliced	24 oz.	680 g	
Dried Italian Seasoning	4 tsp	20 mL	6. Bake in 400F (200C) oven for 35 to 45 minutes or until vegetables are tender. Remove foil and bake for 15 to 20 minutes or until vegetables are golden and internal temperature of 165F (74C) or higher is held for 15 seconds.
			CCP: Hold hot at 140F (60C) or higher for serving.
			CCP: Serve with sprinkle of shredded vegan Parmesan cheese if desired.

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

Tomato Braised Chickpeas

Campbell's
CLASSIC SOUPS



Spiced with oregano, cumin and smoked paprika, this one-pan vegetarian stew served with toasted Italian bread makes a simple and healthy meal for lunch or dinner.

Tomato Braised Chickpeas

Yields: 32 servings

Serving Size: 8.5 oz/236.6 g

Prep Time: 20 minutes

Cook Time: 55 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive Oil	½ cup	120 mL	<ol style="list-style-type: none">1. To large saucepan set over medium heat, add oil. Add onions and garlic; cook, stirring occasionally, for 3 to 5 minutes or until soft and fragrant. Add cumin, oregano and paprika. Cook, stirring frequently, for 1 to 2 minutes or until toasted.2. Stir in kale and pepper. Cook, stirring occasionally, for 8 to 10 minutes or until starting to wilt. Stir in chickpeas and cook, stirring occasionally, for 3 to 5 minutes or until well coated.3. Stir in condensed tomato soup and 2 cups (500 mL) water. Bring to a boil, stirring until smooth. Reduce heat to medium-low. Add lemon juice. Cook, stirring occasionally, for 25 to 30 minutes or until thickened, flavours are married and internal temperature of 165°F (74°C) or higher is held for 15 seconds.
Onions, minced	4 cups	1 L	
Garlic, minced	6 tbsp	90 mL	
Ground Cumin	½ cup	125 mL	
Dried Oregano	¼ cup	60 mL	
Smoked Paprika	¼ cup	60 mL	
Kale, chopped and stemmed	12 oz	340 g	
Black Pepper	4 tsp	20 mL	
No-Salt-Added Chickpeas, drained and rinsed	1 can – 62 oz	1 can – 1.84 L	
Campbell's® Condensed Tomato Soup	1 can – 48 oz	1 can – 1.36 L	
Water	2 cups	500 mL	CCP: Hold hot at 140°F (60°C) or higher for serving.
Lemon Juice	¼ cup	60 mL	
Italian bread, toasted	64 slices		To Serve: Serve with 2 Italian toasts per serving.
			CCP:
			<ul style="list-style-type: none">• Substitute naan for the Italian bread if desired.• Alternatively, serve over pasta or rice and omit the toasts.• Substitute chickpeas with cannellini (white kidney) beans or Romano beans for variation.• Substitute thawed frozen kale, squeezed dry, for the fresh if desired.• Use spinach instead of kale if preferred.

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

Chana Masala

Campbell's
CLASSIC SOUPS



Served with warm naan bread and creamy Greek yogurt, this chickpea and tomato curry is mild but wonderfully fragrant.

Chana Masala

Yields: 24 servings

Serving Size: 9 oz/255 g

Prep Time: 30 minutes

Cook Time: 40 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	6 tbsp	90 mL	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.
6 Onions, diced	6 cups	1.5 L	
Garlic, minced	6 tbsp	90 mL	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.
Ginger Root, fresh	2 tbsp	30 mL	
Ground Cumin	½ cp	125 mL	3. Stir in condensed tomato soup; 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.
Curry Powder, mild	6 tbsp	90 mL	
Garam Masala	2 tbsp	30 mL	4. Stir in cilantro and lemon juice. Heat until internal temperature of 165°F (74°C) or higher is held for 15 seconds.
Turmeric, ground	1 tbsp	15 mL	
No-Salt-Added Chickpeas, drained and rinsed	1 can – 62 oz.	1 can – 1.84 L	CCP: Hold hot at 140°F (60°C) or higher for serving.
6 Plum Tomatoes, diced	24 oz.	680 g	
Campbell's® Condensed Tomato Soup	1 can – 48 oz.	1 can – 1.36 L	To Serve: Drizzle each serving with 2 tbsp (30 mL) yogurt and serve with 1 naan bread.
Black Pepper	4 tsp	20 mL	
Cilantro, finely chopped	1 ½ cups	375 mL	CCP: Hold yogurt cold at 40°F (4°C) or colder for service.
Lemon Juice	½ cup	125 mL	
2% Greek Yogurt	3 cups	750 mL	CCP: <ul style="list-style-type: none">To add more protein, add diced cooked chicken.Alternatively, serve over brown basmati rice.
24x Mini Naan Bread, warmed	1 oz each	30 g each	

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

Caribbean Rice and Beans

Campbell's
CLASSIC SOUPS



Accented with thyme and warm spices, this version of Caribbean rice and beans is prepared with light coconut milk and Condensed Cream of Mushroom Soup for a vibrant dish that everyone will enjoy.

Caribbean Rice and Beans

Yields: 48 servings

Serving Size: 6.5 z/177.4 g

Prep Time: 15 minutes

Cook Time: 40 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	6 tbsp	90 mL	<ol style="list-style-type: none">1. To large saucepan set over medium heat, add oil. Add carrots, celery, onions, red peppers, thyme, chili powder, garlic, ginger, allspice and cinnamon; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften. Season with black pepper.2. Stir in condensed mushroom soup, coconut milk, 5 cups (1.25 L) water and soy sauce; bring to a boil. Stir until smooth.3. Stir in black beans, rice and lime juice; bring back to a boil. Stir well, then reduce heat to low. Cover and cook, stirring occasionally, for 20 to 25 minutes or until rice is tender and has absorbed most of the liquid and an internal temperature of 165°F (74°C) or higher is held for 15 seconds. Let stand, covered, for 5 minutes; fluff with a fork.
Carrots, diced	2 cups	500 mL	
Celery, diced	2 cups	500 mL	
Onions, diced	2 cups	500 mL	
Red Bell Peppers, diced	2 cups	500 mL	
Fresh Thyme, finely chopped	6 tbsp	90 mL	
Chili Powder	2 tbsp	30 mL	
Garlic, minced	2 tbsp	30 mL	
Fresh Ginger Root, minced	2 tbsp	30 mL	
Allspice, ground	2 tsp	10 mL	
Cinnamon, ground	½ tsp	2 mL	
Black Pepper	2 tsp	10 mL	
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	
Light Coconut Milk	2 cans – 14 oz each	2 cans – 400 mL each	CCP: Hold hot at 140°F (60°C) or higher for serving. CCP: Substitute black beans with kidney beans or black-eyed peas.
Water	5 cups	1.25 L	
Low-Sodium Soy Sauce	6 tbsp	90 mL	
No-Salt-Added Black Beans, drained and rinsed	1 can – 6.9 lbs	3.12 kg	
Basmati Rice	6 cups	1.5 L	
Lime Juice	½ cup	125 mL	

Baked Chicken and Mushroom Tortillas

Campbell's
CLASSIC SOUPS



These irresistible chicken and mushroom burritos with Tex Mex flavours are baked in the oven for quick and easy preparation.

Baked Chicken and Mushroom Tortillas

Yields: 16 servings – 2 per person **Serving Size:** 21.75 z/609.5 g

Prep Time: 40 minutes **Cook Time:** 50 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	6 tbsp	90 mL	1. To large skillet set over medium-high heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until softened and fragrant. Add mushrooms and cook, stirring occasionally, for 8 to 10 minutes or until tender and golden brown. Remove from heat and let cool.
Onion, diced	2 cups	500 mL	
Garlic, minced	6 tbsp	90 mL	
Mushrooms, sliced	2 lbs	1 kg	
Chicken, cooked and shredded	6 cups	1.5 L	2. In large bowl, stir together chicken, mushrooms, cheese, corn and pinto beans. Stir in condensed mushroom soup and 2 cups (500 mL) salsa until combined. Season with pepper.
Mozzarella Cheese, shredded	4 cups	1 L	
Corn Kernels, cooked	2 cups	500 mL	3. Spoon 1/2 cup + 1 tbsp (140 mL) chicken mixture down center of each tortilla. Fold in sides and roll up tightly. Place seam-side down on parchment paper-lined baking sheet and brush with butter.
No-Salt-Added Pinto Beans, drained and rinsed	2 cups	500 mL	
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	4. Bake in 400F (200C) oven for 25 to 30 minutes or until tortillas are golden and toasted and internal temperature of 165F (74C) or higher is held for 15 seconds.
Pace Salsa, divided	4 cups	1 L	
Black Pepper	4 tsp	20 mL	CCP: Hold hot at 140F (60C) or higher for serving.
Medium Flour Tortillas	32x – 9 inches each	32x – 23 cm each	
Butter, melted	½ cup	125 mL	To Serve: Serve each with 1 tbsp (15 mL) salsa, 1 tbsp (15 mL) sour cream and 1 tbsp (15 mL) guacamole.
Sour Cream	2 cups	500 mL	
Guacamole	2 cups	500 mL	CCP: Hold salsa, sour cream and guacamole cold at 40F (4C) or colder for service.
			CCP: Substitute shredded mozzarella cheese with Swiss cheese or Cheddar cheese if preferred.

Creamy Spinach and Mushroom Quiche

Campbell's
CLASSIC SOUPS



Using ready-made pie crust make this rich and tasty quiche a breeze to make.

Creamy Spinach and Mushroom Quiche

Yields: 36 Servings

Serving Size: 4.5 oz/127.6 g

Prep Time: 20 minutes

Cook Time: 55 minutes

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CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	¼ cup	60 mL	1. To large skillet set over medium-high heat, add oil. Add mushrooms, onions, thyme, garlic and 1/2 tsp (2 mL) pepper; cook, stirring occasionally, for 7 to 9 minutes or until tender and golden brown. Transfer mixture to large plate; reserve skillet.
Mushrooms, sliced	2 lbs	1 kg	
Onions, diced	2 cups	500 mL	
Fresh Thyme, finely chopped	¼ cup	60 mL	
Garlic, Minced	2 tbsp	30 mL	
Black Pepper, divided	2 tsp	10 mL	2. To reserved skillet set over medium-high heat, add spinach. Cook, stirring occasionally, for 4 to 6 minutes or until wilted. Let cool slightly and squeeze out any excess moisture.
Spinach	32 cups	8 L	
Eggs, beaten	16	16	3. In large bowl, whisk together eggs, condensed mushroom soup, evaporated milk, chives and remaining pepper.
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	
Evaporated Milk, canned	1 ½ cups	375 mL	4. Sprinkle 2/3 cup (150 mL) cheese in bottom of each pie crust. Top evenly with mushrooms mixture, spinach and feta. Divide egg mixture evenly among pie shells.
Fresh Chives, finely chopped	½ cup	125 mL	
Swiss Cheese, shredded	4 cups	1 L	5. Bake in 350F (180C) oven for 35 to 45 minutes or until center is just set and internal temperature of 165F (74C) or higher is held for 15 seconds. Garnish with parsley.
Prepared Pie Crusts, blind-baked	6x – 9 inches each	6x – 23 cm each	
Feta Cheese, crumbled	1 1/3 cups	325 mL	
Fresh Parsley, finely chopped	6 tbsp	90 mL	

CCP: Hold hot at 140F (60C) or higher for serving.

To Serve: Cut each quiche into 6 wedges.

CCP:

- Substitute spinach with cooked chopped broccoli or sautéed diced bell peppers.
- Add diced ham, shredded cooked chicken or chopped cooked bacon to quiche for more protein.
- For baked frittata or crustless quiche, bake in greased pie plates for 25 to 35 minutes.
- Serve each wedge with 2 tbsp (30 mL) Pace Salsa if desired.

Sausage Gnocchi Skillet

Campbell's
CLASSIC SOUPS



With delicious Italian flavours, this creamy sausage and mushroom gnocchi with sage is sure to be a hit on the dinner menu.

Sausage Gnocchi Skillet

Yields: 24 Servings

Serving Size: 12 oz/340.1 g

Prep Time: 15 minutes

Cook Time: 30 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive Oil	2 tbsp	30 mL	<ol style="list-style-type: none">1. To large high-sided skillet or Dutch oven set over medium heat, add oil. Add sausages and cook, stirring occasionally and breaking up with a wooden spoon, for 10 to 12 minutes or until cooked through and starting to brown. Transfer to large paper towel-lined plate (reserve skillet).2. Drain fat from skillet. Increase heat to medium-high and melt butter in skillet. Add mushrooms, sage, garlic and pepper. Cook, stirring occasionally, for 7 to 9 minutes or until mushrooms are starting to brown.3. Stir in condensed mushroom soup and milk; bring to a boil. Stir until smooth. Stir in gnocchi and sausage; bring back to a simmer. Cook at a simmer, stirring occasionally, for 4 to 6 minutes or until sauce has thickened and an internal temperature of 165F (74C) or higher is held for 15 seconds. Stir in parsley.
Italian sausage, casings removed	6 lbs	3 kg	
Butter, unsalted	¼ cup	60 mL	
Mushrooms, sliced	2 lbs	1 kg	
Fresh Sage, thinly sliced	1 cup	250 mL	
Garlic, minced	¼ cup	60 mL	
Black Pepper	1 tsp	5 mL	
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	
2% Milk	3 cups	750 mL	
Gnocchi, cooked according to package	6 lbs	3 kg	
Fresh Parsley, finely chopped	¼ cup	60 mL	

CCP: Hold hot at 140F (60C) or higher for serving.

CCP:

- Substitute gnocchi with pierogies for variation.
- Use sweet or spicy Italian sausages as preferred.
- For a lower-sodium version, use low-sodium sausages.
- For a vegetarian version, substitute veggie crumbles for the sausage.

Creamy Mushroom & Farro Soup

Campbell's
CLASSIC SOUPS



Farro is a nutrient-packed grain that pairs nicely with earthy mushrooms in this comforting soup.

Creamy Mushroom & Farro Soup

Yields: 25 Servings

Serving Size: 6.5 oz/177.4 g

Prep Time: 30 minutes

Cook Time: 55 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	¼ cup	60 mL	1. To large saucepan set over medium-high heat, add oil. Add mushrooms and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften and brown.
Mushrooms, sliced	1 ½ lbs	750 g	
Fresh Rosemary, finely chopped	2 tbsp	30 mL	
Celery, diced	2 cups	500 mL	2. Stir in celery, onions, garlic and pepper. Cook, stirring occasionally, for 5 to 10 minutes or until starting to soften.
Onions, diced	2 cups	500 mL	
Garlic, minced	3 tbsp	45 mL	
Black Pepper	1 tsp	5 mL	3. Stir in condensed mushroom soup and 5 ¾ cups (1.36 L) water; bring to a boil. Stir until smooth. Reduce heat to low. Cook at a simmer, stirring occasionally, for 25 to 30 minutes or until vegetables are tender. Stir in farro and spinach. Cook, stirring occasionally, for 5 to 10 minutes or until spinach is wilted and an internal temperature of 165F (74C) or higher is held for 15 seconds.
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	
Water	5 ¾ cups	1.36 L	
Farro, cooked	3 cups	750 mL	
Baby Spinach, packed	3 cups	750 mL	
			CCP: Hold hot at 140F (60C) or higher for serving.
			CCP: Substitute farro with cooked barley, brown rice or quinoa if preferred.

Spring Vegetable Chowder

Campbell's
CLASSIC SOUPS



This light and lively chowder is jeweled with a colourful mix of spring vegetables.

Spring Vegetable Chowder

Yields: 16 Servings

Serving Size: 8.45 oz/236.6 g

Prep Time: 40 minutes

Cook Time: 55 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

***Campbell's*® Condensed Cream of Celery Soup 12 x 1.36 L. (48 oz.) code #01166**

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive Oil	2 tbsp	30 mL	<ol style="list-style-type: none">1. To large saucepan set over medium heat, add oil. Add white onion, carrot, celery, green onions, red pepper, garlic and thyme. Cook, stirring occasionally, for 8 to 10 minutes or until starting to soften.2. Stir in condensed celery soup, milk and potatoes; bring to a boil. Stir until combined. Reduce heat to medium-low. Cook at a simmer, stirring occasionally, for 35 to 40 minutes or until potatoes are tender. Season with pepper.3. Stir in asparagus, zucchini and peas; bring back to a simmer. Cook, stirring occasionally, for 3 to 5 minutes or until vegetables are tender and an internal temperature of 165F (74C) or higher is held for 15 seconds. Stir in parsley and lemon juice. <p>CCP: Hold hot at 140F (60C) or higher for serving.</p> <p>CCP: Add bacon to chowder for a classic smoky flavour.</p> <p>CCP: Substitute <i>Campbell's</i>® Condensed Cream of Celery Soup with <i>Campbell's</i>® Condensed Cream of Broccoli Soup or <i>Campbell's</i>® Condensed Cream of Mushroom Soup for variation.</p>
White Onion, diced	1 cup	250 mL	
Carrot, diced	1 cup	250 mL	
Celery, diced	1 cup	250 mL	
Green Onions, thinly sliced	½ cup	125 mL	
Red Bell Pepper, diced	½ cup	125 mL	
Garlic, minced	2 tbsp	30 mL	
Fresh Thyme, finely chopped	2 tbsp	30 mL	
Campbell's® Condensed Cream of Celery Soup	1 can – 48 oz.	1 can – 1.36 L	
2% Milk	5 ¾ cups	1.36 L	
Potatoes, diced	2 cups	500 mL	
Black Pepper	2 tsp	10 mL	
Asparagus, chopped and trimmed	2 cups	500 mL	
Zucchini, diced	2 cups	500 mL	
Peas, frozen	1 cup	250 mL	
Fresh Parsley, finely chopped	¼ cup	60 mL	
Lemon Juice	3 tbsp	45 mL	

Baked Broccoli Risotto

Campbell's
CLASSIC SOUPS



This cheesy broccoli risotto starts stove-top and then is transferred to the oven to finish cooking. It delivers a creamy decadent rice that everyone will love.

Baked Broccoli Risotto

Yields: 24 Servings

Serving Size: 7.5 oz/212.6 g

Prep Time: 30 minutes

Cook Time: 55 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted	6 tbsp	90 mL	1. In large, wide skillet set over medium heat, melt butter. Add onions and cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in rice and bay leaves. Cook, stirring occasionally, for 2 to 3 minutes or until rice is toasted.
Onions, diced	4 cups	1 L	
Arborio Rice	4 ½ cups	1.125 L	
Bay Leaves	3	3	
Campbell's® Condensed Cream of Mushroom Soup	1 can – 48 oz.	1 can – 1.36 L	
Campbell's® No Salt Added Ready to Use Vegetable Broth, divided	10 cups	2.5 L	
Lemon Juice	2 tbsp	30 mL	2. Stir in condensed mushroom soup, 8 cups (2 L) vegetable broth, lemon juice and black pepper; bring to a boil. Stir until smooth. Reduce heat to low; cook, stirring occasionally, for 15 to 20 minutes or until rice has absorbed most of the liquid.
Black Pepper	2 tsp	10 mL	
Old Cheddar Cheese, divided and grated	3 cups	750 mL	3. Transfer to greased 2 1/2-inch-deep (6 cm) full-size hotel pan. 4. Stir in remaining broth, half the Cheddar and the Parmesan. 5. Bake in 400F (200C) oven for 10 to 15 minutes or until rice is just tender. Stir in broccoli florets. Bake for 8 to 10 minutes or until rice is very tender and creamy, cheese is golden, mixture is bubbling and an internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil. Sprinkle risotto with remaining Cheddar.
Parmesan cheese, grated	2/3 cup	150 mL	
Broccoli Florets, cooked	10 cups	2.5 L	
Fresh Parsley, finely chopped	2 tbsp	30 mL	
			6. Broil for 2 to 3 minutes or until Cheddar has melted. Discard bay leaves. Garnish with parsley.
			CCP: Hold hot at 140F (60C) or higher for serving.
			CCP: Substitute <i>Campbell's®</i> Condensed Cream of Mushroom Soup with <i>Campbell's®</i> Condensed Cream of Celery or Condensed Cream of Asparagus.

Eggplant Parmesan Casserole

Campbell's
CLASSIC SOUPS



This classic Italian dish never goes out of style. It's a vegetarian dish that's hearty, rich and delicious.

Eggplant Parmesan Casserole

Yields: 12 Servings

Serving Size: 7.5 oz/212.6 g

Prep Time: 80 minutes

Cook Time: 100 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
<u>Eggplant:</u>			1. <u>Eggplant:</u> In large bowl, toss eggplant slices with salt. Let stand for 10 to 15 minutes. Rinse and pat dry.
4 Eggplants, cut into ½ inch/1 cm slices – ~16 slices per eggplant	15.9 oz	450 g	2. <u>Breading:</u> In medium bowl, whisk together flour, 1 tbsp (15 mL) Italian seasoning and black pepper. In another medium bowl, whisk together eggs. In another medium bowl, whisk together breadcrumbs and remaining Italian seasoning. Dredge eggplant slices in flour mixture, dip in eggs and then coat in breadcrumbs mixture, pressing to adhere.
Salt	1 tbsp	15 mL	3. In large skillet set over medium-high heat, in batches to avoid crowding, add ¼ cup (60 mL) oil and pan-fry 8 eggplant slices, turning once, for 6 to 10 minutes or until golden brown and cooked through. Transfer to paper towel-lined baking sheet. Repeat seven more times.
<u>Breading:</u>			4. <u>Tomato Sauce:</u> Meanwhile, in large saucepan set over medium heat, add oil. Add garlic and cook, stirring occasionally, for 1 to 2 minutes or until fragrant. Stir in tomato paste. Cook for 1 minute. Stir in condensed tomato soup and oregano; bring to a boil. Stir until smooth. Reduce heat to medium-low. Cook at a simmer, stirring occasionally, for 15 to 20 minutes or until flavours are married and sauce is heated through. Season with pepper. Stir in three-quarters of the basil.
All-Purpose Flour	1 cup	250 mL	5. <u>Cheese:</u> In medium bowl, combine ricotta, mozzarella and ¾ cup (175 mL) Parmesan.
Italian Seasoning, dried and divided	2 tsp	30 mL	6. Spread 1 cup (250 mL) tomato sauce in bottom of 4-inch-deep (10 cm) half-size hotel pan.
Black Pepper	2 tsp	10 mL	7. Layer 16 eggplant slices over top. Spoon ½ cup (125 mL) ricotta mixture over top. Repeat layers 3 more times.
Eggs	9	9	8. Bake in 400F (200C) oven for 25 to 30 minutes or until eggplant is tender, casserole is golden brown and bubbling, and internal temperature of 165F (74C) or higher is held for 15 seconds.
Panko Breadcrumbs	7 cups	1.75 L	
Olive Oil, divided	2 cups	500 mL	
<u>Tomato Sauce:</u>			
Olive Oil	¼ cup	60 mL	
Garlic, minced	3 tbsp	45 mL	
Tomato Paste	½ cup	125 mL	
Campbell's® Condensed Tomato Soup	1 can – 48 oz.	1 can – 1.36 L	
Oregano, dried	2 tbsp	30 mL	
Black Pepper	2 tsp	10 mL	
Basil leaves, fresh OR Basil, dried, divided	1 cup OR 4 tsp	250 mL OR 20 mL	
<u>Cheese:</u>			
Ricotta Cheese	3 cups	750 mL	
Low-Fat Mozzarella Cheese, shredded	2 cups	500 mL	
Parmesan cheese, grated and divided	1 cup	250 mL	
Salt	1 tsp	5 mL	
Black Pepper	½ tsp	2 mL	

CCP: Hold hot at 140F (60C) or higher for serving.

To Serve: Garnish with remaining basil over top before serving.

CCP:

- Substitute regular breadcrumbs for the panko breadcrumbs if preferred.
- Use thawed frozen breaded eggplant cutlets if desired.

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

Grilled Cheese & Tomato Soup Bake

Campbell's
CLASSIC SOUPS



The classic pairing of tomato soup and grilled cheese are combined in one incredible casserole dish for a feast of comforting flavours in every bite.

Grilled Cheese & Tomato Soup Bake

Yields: 16 Servings

Serving Size: 5.5 oz/156 g

Prep Time: 20 minutes

Cook Time: 20 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Butter, unsalted, melted	2/3 cup	150 mL	<ol style="list-style-type: none">1. In medium bowl, stir together butter, garlic, oil, 1 tsp (5 mL) pepper and garlic powder.2. To large bowl, add cream cheese. Using handheld electric mixer, gradually beat in milk until smooth and blended. Whisk in condensed tomato soup until blended. Stir in basil, parsley and remaining pepper.3. Spread 3/4 cup (175 mL) tomato soup mixture in bottom of two greased 2 1/2-inch-deep (6 cm) hotel pans.4. Lightly brush one side of each bread slice with garlic butter mixture.5. Place 8 bread slices, garlic butter facing up, in single layer in each prepared pan. Spread 3/4 cup (175 mL) tomato soup mixture over top of each. Top each with 8 cheese slices and sprinkle each with one-quarter of the bacon. Repeat layers once. Top each with remaining bread slices, remaining tomato soup mixture and remaining cheese slices. Sprinkle with Parmesan.6. Bake in 400F (200C) oven, uncovered, rotating pans halfway through cooking, for 20 to 25 minutes or until golden brown and bubbling and internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil and broil for 30 seconds until browned. <p>CCP: Hold hot at 140F (60C) or higher for serving.</p> <p>CCP:</p> <ul style="list-style-type: none">• For a vegetarian version, substitute spinach for the bacon.• Use deli ham slices in place of the bacon if desired.
Garlic, minced	¼ cup	60 mL	
Olive Oil	¼ cup	60 mL	
Black Pepper, divided	2 tsp	10 mL	
Garlic Powder	1 tsp	5 mL	
Light Cream Cheese, softened	1 cup	250 mL	
2% Milk	1 cup	250 mL	
Campbell's® Condensed Tomato Soup	1 can – 48 oz.	1 can – 1.36 L	
Basil leaves, fresh OR Basil, dried	½ cup OR 2 tsp	125 mL OR 10 mL	
Fresh Parsley, finely chopped OR Parsley, dried	½ cup OR 2 tsp	125 mL OR 10 mL	
White or Whole Wheat Bread, stale	48x	48x	
Cheddar Cheese, slices	72x	72x	
Bacon, cooked and crumbled	24 slices	24 slices	
Parmesan cheese, grated	1 cup	250 mL	

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

Stuffed Pepper Casserole

Campbell's
CLASSIC SOUPS



This marvelous casserole is layered with all the tasty flavours of stuffed peppers and then baked with a cheese and breadcrumb topping until golden brown and bubbling.

Stuffed Pepper Casserole

Yields: 24 Servings

Serving Size: 9.5 oz/269.3 g

Prep Time: 40 minutes

Cook Time: 55 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

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

INGREDIENTS	IMPERIAL	METRIC	METHOD
Vegetable Oil	¼ cup + 2 tbsp	90 mL	<ol style="list-style-type: none">1. To large high-sided skillet or saucepan set over medium-high heat, add oil. Add celery, red peppers and onions; cook, stirring occasionally, for 5 to 8 minutes or until starting to soften.2. Stir in beef, mushrooms, garlic and paprika. Cook, stirring occasionally, for 8 to 10 minutes or until beef is starting to brown.3. Stir in condensed tomato soup, 1 cup (250 mL) water, mustard and Worcestershire sauce; bring to a boil. Stir until smooth. Stir in rice.4. Transfer to greased 4-inch-deep (10 cm) half-size hotel pan. Sprinkle with cheese and breadcrumbs.5. Bake in 400F (200C) oven, uncovered, for 25 to 30 minutes or until golden brown and bubbling, and until internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil and broil for 3 to 5 minutes or until lightly charred.6. Garnish with parsley before serving. <p>CCP: Hold hot at 140F (60C) or higher for serving.</p> <p>To Serve: Garnish with parsley before serving. Serve with dollop of sour cream if desired.</p> <p>CCP:</p> <ul style="list-style-type: none">• Substitute ground beef with ground turkey for variation.• Substitute cooked basmati rice with cooked brown rice, quinoa or barley.• Substitute red bell peppers for green bell peppers if desired.
Celery, diced	2 cups	500 mL	
Red Bell Peppers, diced	2 cups	500 mL	
Onions, diced	2 cups	500 mL	
Ground Beef, extra-lean	4 lbs	2 kg	
Mushrooms, sliced	1 lb	500 g	
Garlic, minced	¼ cup	60 mL	
Paprika	2 tbsp	30 mL	
Campbell's® Condensed Tomato Soup	1 can – 48 oz.	1 can – 1.36 L	
Water	1 cup	250 mL	
Dijon Mustard	¼ cup	60 mL	
Worcestershire Sauce	¼ cup	60 mL	
Basmati Rice, cooked	3 cups	750 mL	
Cheddar Cheese, shredded	1 ½ cups	375 mL	
Italian-style Breadcrumbs	2/3 cup	150 mL	
Fresh Parsley, finely chopped	2 tbsp	30 mL	

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

Veggie Pot Pie

Campbell's
CLASSIC SOUPS



The mushrooms in this comforting veggie pot pie add a nice meaty texture while the indulgent puff pastry give a flaky and satisfying crust.

Veggie Pot Pie

Yields: 12 Servings

Serving Size: 11 oz/311.9 g

Prep Time: 40 minutes

Cook Time: 60 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

Campbell's® Condensed Minestrone Soup 12 x 1.36 L. (48 oz.) code #27250

INGREDIENTS	IMPERIAL	METRIC	METHOD
Olive Oil	¼ cup	60 mL	<ol style="list-style-type: none">1. To large high-sided skillet or saucepan set over medium heat, add oil. Add onion and garlic; cook, stirring occasionally, for 3 to 5 minutes or until softened. Add mushrooms and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to brown. Stir in cumin and paprika.2. Stir in condensed minestrone soup; bring to a boil. Stir in kidney beans and butternut squash; bring back to a simmer. Cook, stirring occasionally, for 8 to 10 minutes or until warmed through. Season with black pepper. Stir in spinach, parsley and lemon juice. Cook, stirring occasionally, for 3 to 5 minutes or until spinach has wilted.3. Divide vegetable filling among twelve 8-oz (250 mL) greased ramekins.4. Place puff pastry sheets on lightly floured work surface. Using 4-inch (10) cookie cutter, cut out 12 rounds with 1/8-inch (3 mm) thickness, rerolling scraps as needed.5. In small bowl, whisk together egg and milk. Brush egg wash over insides of each ramekin, above the filling. Top each filled ramekin with pastry round.6. Cut slits into pastry for steam vents. Brush remaining egg wash over pastry rounds.7. Bake in 425F (220C) oven for 25 to 30 minutes or until pastry is golden brown and filling is bubbling, and until internal temperature of 165F (74C) or higher is held for 15 seconds.
Onion, diced	1 cup	250 mL	
Garlic, minced	3 tbsp	45 mL	
Mushrooms, sliced	1 lb	500 g	
Fresh Rosemary, finely chopped	2 tbsp	30 mL	
Cumin, ground	1 tbsp	15 mL	
Smoked Paprika	1 tbsp	15 mL	
Campbell's® Condensed Minestrone Soup	1 can – 48 oz.	1 can – 1.36 L	
Kidney Beans, drained and rinsed	3 cans – 48 oz each	3 cans – 540 mL each	
Butternut Squash, cooked and diced	3 cups	750 mL	
Black Pepper	2 tsp	10 mL	
Baby Spinach	10 oz	300 g	
Fresh Parsley, finely chopped	¼ cup	60 mL	
Lemon Juice	2 tbsp	30 mL	
Pepperidge Farm Puff Pastry, thawed	3x sheets	3x sheets	
All-Purpose Flour, for dusting			
Egg	1	1	
2% Milk	1 tbsp	15 mL	
			CCP: Hold hot at 140F (60C) or higher for serving.
			CCP: Substitute spinach with Swiss chard if desired.

Vegetable Shepherd's Pie

Campbell's
CLASSIC SOUPS



Lentils and mushrooms mimic the ground meat filling in this delicious and nutritious vegetarian shepherd's pie.

Vegetable Shepherd's Pie

Yields: 12 Servings

Serving Size: 11.5 oz/326 g

Prep Time: 30 minutes

Cook Time: 65 minutes

Campbell's

CLASSIC SOUPS

Feature Products:

Campbell's® Condensed Minestrone Soup 12 x 1.36 L. (48 oz.) code #27250

INGREDIENTS	IMPERIAL	METRIC	METHOD
<u>Filling:</u>			
Vegetable Oil	3 tbsp	45 mL	1. <u>Filling:</u> To large high-sided skillet or saucepan set over medium heat, add oil. Add mushrooms, garlic and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to brown.
Mushrooms, sliced	1 ½ lbs	750 g	2. Stir in lentils and condensed minestrone soup; bring to a boil.
Garlic, minced	2 tbsp	30 mL	Reduce heat to low and cook, stirring occasionally, for 3 to 5 minutes or until warmed through. Season with Italian seasoning and pepper. Remove from heat.
Fresh Rosemary, chopped	1 tbsp	15 mL	3. <u>Mashed Potatoes:</u> In large saucepan of boiling water, cook potatoes, stirring occasionally, for 25 to 30 minutes or until tender. Drain well. Transfer to large bowl. Add butter, milk and salt. Mash until smooth and creamy.
Lentils, drained and rinsed	2 cans – 19 oz each	2 cans - 540 mL each	4. Spread filling evenly in bottom of greased 2 1/2-inch-deep (6 cm) half-size hotel pan. Top evenly with mashed potatoes.
Campbell's® Condensed Minestrone Soup	1 can – 48 oz.	1 can – 1.36 L	5. Bake in 425F (220C) oven for 18 to 20 minutes or until bubbling and browned, and until internal temperature of 165F (74C) or higher is held for 15 seconds.
Italian seasoning, dried	2 tbsp	30 mL	CCP: Hold hot at 140F (60C) or higher for serving. Garnish with chives before serving.
Black Pepper	2 tsp	10 mL	CCP:For skinny mashed potatoes, substitute milk with vegetable broth, and butter with olive oil.
<u>Mashed Potatoes:</u>			
Yukon Gold Potatoes, diced	2 ¼ lbs	1.02 kg	
Butter	3 tbsp	45 mL	
2% Milk	½ cup	125 mL	
Salt	1 ½ tsp	7 mL	
Fresh Chives, finely chopped	2 tbsp	30 mL	