



## SIGNATURE SOUPS

# BEYOND THE BOWL

It's amazing what you can do with *Campbell's*® Signature soup. Try our garnishing tips or use it as an ingredient and create a new recipe to broaden your menu without adding SKUs to your order list. Take a look at these creative ways to take flavor farther.



Harvest Salad with Butternut Squash Vinaigrette  
Made with Harvest Butternut Squash



Vegetarian Bolognese  
Made with Southwestern Vegetarian Chili

AS-IS	GARNISHING TIPS	AS AN INGREDIENT
<b>Beef Pot Roast</b>	<ul style="list-style-type: none"> <li>• Sautéed garlic chips</li> <li>• Crouton lardons</li> <li>• Creamy aioli or horseradish</li> <li>• Minced thyme and marjoram</li> </ul>	<b>Pot Roast Enchiladas:</b> Reduce soup and fill enchiladas. Top with rich mole or light salsa verde.
<b>Broccoli Cheddar</b>	<ul style="list-style-type: none"> <li>• Broccoli florets</li> <li>• Green onions</li> <li>• Chopped chives</li> <li>• Sharp Cheddar cheese crisps</li> </ul>	<b>Broccoli Cheddar Mac &amp; Cheese:</b> Fold Broccoli Cheddar Soup over elbow noodles in a ramekin, top with crushed <i>Pepperidge Farm</i> ® <i>Goldfish</i> ® crackers, Cheddar cheese and bake.  <b>Recipe Available</b>
<b>Buffalo Style Chicken with Blue Cheese</b>	<ul style="list-style-type: none"> <li>• Blue cheese crumbles</li> <li>• Sliced chicken tenders</li> <li>• Hot sauce and blue cheese-infused sour cream</li> </ul>	<b>Buffalo Chicken Risotto:</b> Give risotto a kick with Buffalo Style Chicken with Blue Cheese soup.  <b>Recipe Available</b>
<b>Chicken Corn Chowder with Sweet Peppers</b>	<ul style="list-style-type: none"> <li>• Diced red pepper</li> <li>• Fresh corn kernels</li> <li>• Chopped chives</li> </ul>	<b>Southwestern Chicken and Corn Enchilada Sauce:</b> Add a Tex-Mex twist to your menu with a kickin' chicken and corn sauce.

From naming suggestions to menuing guides, Campbell's Foodservice offers a variety of soup solutions to help you do more with your SKUs. For more information, contact your Sales Representative, call 1.800.461.7687 or visit [CampbellsFoodservice.com](http://CampbellsFoodservice.com)



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AS-IS	GARNISHING TIPS	AS AN INGREDIENT
<b>Chicken Tortilla</b>	<ul style="list-style-type: none"> <li>• Tortilla strips</li> <li>• Sour cream</li> <li>• Queso fresco</li> <li>• Avocado</li> </ul>	<b>Chicken and Sausage Jambalaya:</b> Put a Mexican twist on a Cajun classic!
<b>French Onion with Marsala Wine</b>	<ul style="list-style-type: none"> <li>• Sliced baguette topped with melted Gruyère</li> <li>• Curled green onions</li> <li>• Herbs de Provence</li> </ul>	<b>Braised Beef Short Ribs:</b> Tender short ribs braised in French Onion with Marsala Wine soup, topped with fresh herbs. <b>Recipe Available</b>
<b>Harvest Butternut Squash</b>	<ul style="list-style-type: none"> <li>• Toasted pumpkin seeds</li> <li>• Butternut squash frites</li> <li>• Crème fraîche</li> </ul>	<b>Harvest Salad with Butternut Squash Vinaigrette:</b> Toss fresh fruits and root vegetables with crunchy romaine and a dressing made with Harvest Butternut Squash soup. <b>Recipe Available</b>
<b>Hearty Beef Chili with Beans</b>	<ul style="list-style-type: none"> <li>• Sour cream</li> <li>• Shredded Cheddar cheese</li> <li>• Scallions, green onions or chives</li> </ul>	<b>Open Face Chili Burger:</b> Smother a beef patty with Hearty Beef Chili with Beans, then top with cheese.
<b>Loaded Baked Potato</b>	<ul style="list-style-type: none"> <li>• Cheddar cheese</li> <li>• Sour cream</li> <li>• Bacon</li> <li>• Green onions or chives</li> </ul>	<b>Ultimate Loaded Strip Steak:</b> Top grilled strip steak with Loaded Baked Potato Soup, sautéed leeks, sour cream and scallions for an indulgent, comforting entrée. <b>Recipe Available</b>
<b>Sautéed Mushroom and Onion Bisque</b>	<ul style="list-style-type: none"> <li>• Sautéed mushrooms</li> <li>• Fried or diced onions</li> <li>• Leeks</li> </ul>	<b>Chicken Saltimbocca:</b> Top seared chicken, prosciutto and mozzarella with soup and fresh herbs. <b>Recipe Available</b>
<b>Southwestern Vegetarian Chili</b>	<ul style="list-style-type: none"> <li>• Tortilla strips</li> <li>• Sour cream</li> <li>• Minced cilantro</li> <li>• Avocado</li> </ul>	<b>Vegetarian Bolognese:</b> Blend Southwestern Vegetarian Chili and toss with cooked gnocchi or pasta. Top with herbs and crumbled goat cheese. <b>Recipe Available</b>
<b>Tomato Bisque with Basil</b>	<ul style="list-style-type: none"> <li>• Sour cream</li> <li>• Tomato concasse</li> <li>• Fried basil</li> </ul>	<b>Tuscan Gazpacho:</b> Combine thawed soup with red onions, cucumbers, roasted garlic and shrimp. Garnish with capers and Greek yogurt. <b>Recipe Available</b>
<b>Vegan Vegetable</b>	<ul style="list-style-type: none"> <li>• Julienned carrots</li> <li>• Diced smoked or sautéed tomatoes</li> <li>• Roasted red peppers in balsamic syrup</li> </ul>	<b>Vegan Veggie Burger:</b> Mix Vegan Vegetable soup with black beans, cooking oats, red onions and seasonings. Form patties, bake and serve on lettuce cups or pitas.

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