

SAUCE MAKERS

4 can-do products • 20 amazing sauce recipes



Roasted Red Pepper Sauce
Made with Campbell's® Healthy Request®
Cream of Chicken Soup



Asiago Beurre Blanc
Made with Campbell's Healthy Request
Cream of Mushroom Soup



Sweet Ale & Tomato BBQ Sauce
Made with Prego® No Salt Added Pasta Sauce



Southwestern Caramelized Onion Sauce
Made with Pace® Chunky Salsa

PREPARE TO BE AMAZING™

Campbell's
FOODSERVICE



What will you make of it?™

Make delicious sauces with ingredients you already have and products from Campbell's Foodservice. These 20 flavorful, on-trend speed-scratch recipes – made with Campbell's® Healthy Request® Cream of Mushroom and Cream of Chicken soups, Prego® No Salt Added Pasta Sauce and Pace® Chunky Salsa – make it easy to do more with your menu.



Coconut Cream & Roasted Peanut Sauce
Made with Campbell's Healthy Request Cream of Mushroom Soup

TREND: AUTHENTIC ETHNIC

Patrons are hungry for global cuisine, and savvy operators are bringing international flavors to the menu. ¹

Use pantry basics to create a variety of authentic sauces. Make Coconut Cream & Roasted Peanut Sauce then drizzle over chicken or fish skewers, or try Grilled Pineapple & Onion Salsa on grilled pork.



Sundried Tomato & Bacon Sauce
Made with Campbell's Healthy Request Cream of Chicken Soup

TREND: CUSTOM CUISINE

Patrons want more control over their dining experience. ²

It's easy to offer a variety of sauce options without the labor costs of scratch-made. Try smoky cream sauces like Sundried Tomato and Bacon sauce or rich and creamy sauces like Three Herb Beurre Blanc.



Tomato Herb Dressing
Made with Prego No Salt Added Pasta Sauce

TREND: SMALL PLATES

More patrons are choosing appetizers and sides over entrées. ³

Make small plates stand out with flavorful sauces, fillings, dips and dressings. Sauces like Tomato Herb Dressing and Coconut Lime Chutney are multi-purpose menu makers.

From chutney to beurre blanc to hot sauce, Campbell's Foodservice delivers versatile, chef-designed recipes that make serving patron-pleasing dishes simpler than ever.

¹Forbes Travel Guide: Top Chefs Forecast Food Trends

²Mintel Menu Insights

³GuestMetrics LLC

Table of Contents

RECIPES

4-15



CAMPBELL'S® HEALTHY REQUEST® CREAM OF CHICKEN SOUP

Sundried Tomato & Bacon Sauce	4
Roasted Red Pepper Sauce	5
Coconut Curry Sauce	5
Smoked Tomato & Herb Sauce	6
Three Herb Beurre Blanc	6



CAMPBELL'S HEALTHY REQUEST CREAM OF MUSHROOM SOUP

Coconut Cream & Roasted Peanut Sauce	7
Asiago Beurre Blanc	8
Spicy Jack Cheese & Chipotle Sauce	8
Onion & Provolone Sauce	9
Mushroom & Roasted Garlic Beurre Blanc	9



PREGO® NO SALT ADDED PASTA SAUCE

Tomato Herb Dressing	10
Sweet Ale & Tomato BBQ Sauce	11
Roasted Tomato & Fennel Sauce	11
Tomato Chile Sauce	12
Chorizo & Pancetta Sauce	12



PACE® CHUNKY SALSA

Coconut Lime Chutney	13
Southwestern Caramelized Onion Sauce	14
Roasted Banana & Corn Salsa	14
Spicy Hollandaise Sauce	15
Grilled Pineapple & Onion Salsa	15

SERVING SUGGESTIONS & NUTRITIONALS

16



Sundried Tomato & Bacon Sauce

Made with Campbell's® Healthy Request® Cream of Chicken Soup



Roasted Red Pepper Sauce

Made with Campbell's Healthy Request Cream of Chicken Soup

SUNDRIED TOMATO & BACON SAUCE

A dynamic sauce made with smoky bacon, sweet sundried tomatoes, sautéed onions and garlic.

YIELD: 114 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 57

PREP TIME: 10 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Bacon, <i>uncooked, chopped</i>	8 to 10 pieces	<ol style="list-style-type: none"> 1. Cook bacon and olive oil in a saucepan over low heat. 2. When bacon is almost done, add onions and garlic. Cook for 3-4 minutes. 3. Add sundried tomatoes, water and Campbell's Healthy Request Cream of Chicken Condensed Soup, bring to a boil then reduce to a simmer for 5 minutes. Serve warm.
Olive oil	2 Tbsp	
Onions, <i>small diced</i>	2 ea	
Garlic, <i>minced</i>	2 Tbsp	
Sundried tomatoes, <i>chopped</i>	12 oz	
Water	48 oz	
Campbell's Healthy Request Cream of Chicken Soup, <i>condensed</i>	1 can (50 oz ea)	

SERVING SUGGESTIONS

Great with seafood, pork, chicken breast, leg and thigh. Also a wonderful pasta sauce, great with vegetables, or add eggs and make into a quiche.

CHEF TIPS

- For more flavor, use sundried tomatoes in olive oil.
- Reconstitute dry sundried tomatoes with hot water.
- Don't drain bacon fat – it adds great flavor. Try turkey bacon and drain for a low calorie sauce.
- If using cooked bacon, add after sautéing the onions and garlic.

ROASTED RED PEPPER SAUCE

A creamy sauce with a smooth, roasted red pepper finish.

YIELD: 100 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 50

PREP TIME: 10 min

COOK TIME: 20 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	2 Tbsp	<ol style="list-style-type: none"> Heat olive oil in a saucepan over medium heat, add onions and garlic. Turn down the heat and sweat for 2 minutes. Do not burn garlic. Add roasted red peppers, water, and <i>Campbell's Healthy Request</i> Cream of Chicken Condensed Soup. Bring to a boil and reduce heat to a simmer for 10 minutes. Blend until smooth, serve warm.
Onions, <i>diced</i>	2 ea	
Garlic, <i>minced</i>	2 Tbsp	
Red peppers, <i>roasted</i>	6 ea	
Water	48 oz	
<i>Campbell's Healthy Request</i> Cream of Chicken Soup, <i>condensed</i>	1 can (50 oz ea)	

SERVING SUGGESTIONS

Great with chicken breasts, pasta, pork tenderloin or chops, salmon and white fish, as a dip or as a braising or stewing liquid.

CHEF TIPS

- If roasted red peppers are unavailable, roast them on a gas stove.
- Add herbs before puréeing the sauce to maximize flavor.

COCONUT CURRY SAUCE

Toasted curry and sweet coconut milk combine in this velvety smooth sauce.

YIELD: 120 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 60

PREP TIME: 10 min

COOK TIME: 25 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Sesame oil	4 Tbsp	<ol style="list-style-type: none"> Sauté sesame oil, curry powder, ginger and lemongrass paste in saucepan over medium heat for 1-2 minutes. Add coconut milk, <i>Campbell's Healthy Request</i> Cream of Chicken Condensed Soup, water and roasted garlic. Bring to boil, then reduce heat to a simmer for 3-4 minutes. Serve.
Curry powder	4 Tbsp	
Ginger, <i>minced</i>	2 Tbsp	
Lemongrass paste	4 Tbsp	
Coconut milk	27 oz	
<i>Campbell's Healthy Request</i> Cream of Chicken Soup, <i>condensed</i>	1 can (50 oz ea)	
Water	32 oz	
Garlic, <i>roasted and minced</i>	2 Tbsp	

SERVING SUGGESTIONS

Great with chicken breast and dark meat, pork chops and tenderloin, salmon, tilapia, red snapper, prawns, shrimp, asparagus, cauliflower, turkey breast.

CHEF TIPS

- May substitute fresh lemongrass for lemongrass paste – simply dice and put in cheesecloth. Remove cheesecloth before serving.
- Add heat with jalapeño or chipotle peppers.
- Garnish with chopped cilantro before serving.

SMOKED TOMATO & HERB SAUCE

Made with real tomatoes and a savory herb blend, this creamy sauce adds depth and flavor to the menu.

YIELD: 110 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 54

PREP TIME: 10 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	1 Tbsp + 1 tsp	<ol style="list-style-type: none"> 1. Heat olive oil in a large saucepan on medium heat, add tomatoes and sauté until soft. 2. Add tomato paste and cook for 5 minutes. 3. Add water, Campbell's Healthy Request Cream of Chicken Condensed Soup, garlic, thyme and basil. Bring to a boil then reduce heat to a simmer for 10 minutes. 4. Blend sauce and slowly add liquid smoke. Blend until smooth and serve.
Roma tomatoes, <i>quartered</i>	12 ea	
Tomato paste	½ cup	
Water	40 oz	
Campbell's Healthy Request Cream of Chicken Soup, <i>condensed</i>	1 can (50 oz ea)	
Garlic, <i>roasted</i>	4 Tbsp	
Thyme, <i>dry</i>	2 tsp	
Basil, <i>dry</i>	2 tsp	
Liquid smoke	4 tsp	

SERVING SUGGESTIONS

Perfect with Italian-inspired dishes, grilled or sautéed pork cuts like loin and chops, chicken, beef tenderloin, and flat iron or skirt steak.

CHEF TIPS

- If liquid smoke is unavailable, roast or smoke the tomatoes before cooking.
- Best alternate herbs are rosemary, sage or oregano.
- For deeper flavor, cook the tomato paste.

THREE-HERB BEURRE BLANC

Buttery and rich with a hint of acid, this sauce is a delicious twist on a classic beurre blanc.

YIELD: 122 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 61

PREP TIME: 15 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
White wine	3 cups	<ol style="list-style-type: none"> 1. Place white wine, shallots, roasted garlic, and herbs into a saucepan, bring to a boil and cut to a simmer. Reduce by half. 2. Add water and Campbell's Healthy Request Cream of Chicken Condensed Soup. Bring to a boil and reduce heat to a simmer for 5 minutes. 3. Blend. Add butter a few pieces at a time. 4. Hold warm and serve.
Shallots, <i>chopped</i>	2 ea	
Garlic, <i>roasted</i>	2 Tbsp	
Sage, <i>fresh</i>	1 Tbsp	
Oregano, <i>fresh</i>	2 Tbsp	
Thyme, <i>fresh</i>	2 Tbsp	
Campbell's Healthy Request Cream of Chicken Soup, <i>condensed</i>	1 can (50 oz ea)	
Water	48 oz	
Butter, <i>diced, cold</i>	12 oz	

SERVING SUGGESTIONS

Great with flaky white fish or salmon, or toss with fresh pasta and seasonal ingredients to create a signature dish.

CHEF TIPS

- No need to mince the herbs – just add them to the wine and blend.
- To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.



Coconut Cream & Roasted Peanut Sauce
Made with Campbell's® Healthy Request® Cream of Mushroom Soup



Asiago Beurre Blanc Sauce
Made with Campbell's Healthy Request Cream of Mushroom Soup

COCONUT CREAM & ROASTED PEANUT SAUCE

This creamy coconut sauce made with peanuts, ginger, and lemongrass is on-trend and delicious.

YIELD: 140 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 70

PREP TIME: 15 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Sesame oil	4 Tbsp	<ol style="list-style-type: none"> 1. Cook sesame oil, ginger, garlic, lemongrass paste and curry powder in a saucepan on medium heat for 2 minutes, stirring constantly. 2. Add in peanuts, soy sauce, hoisin sauce, fish sauce and coconut milk and turn heat up to medium-high. 3. When mixture is warm, add Campbell's Healthy Request Cream of Mushroom Condensed Soup and water. Bring to a boil then reduce heat to a simmer for 10 minutes. 4. Blend sauce until smooth. 5. Add remaining peanuts and serve warm.
Ginger, <i>minced or paste</i>	2 Tbsp	
Garlic, <i>minced</i>	2 Tbsp	
Lemongrass paste	2 Tbsp	
Curry powder	4 Tbsp	
Peanuts, <i>roasted, unsalted</i>	2 cups	
Low sodium soy sauce	4 Tbsp	
Hoisin sauce	2 Tbsp	
Fish sauce	1 Tbsp + 1 tsp	
Coconut milk	27 oz	
Campbell's Healthy Request Cream of Mushroom Soup, <i>condensed</i>	1 can (50 oz ea)	
Water	40 oz	
Peanuts, <i>roasted, unsalted and lightly crushed</i>	4 cups	

SERVING SUGGESTIONS

Great with chicken, pork loin and tenderloin, dry cooking cuts of beef, seafood and fish. Also wonderful to use with vegetables served over rice.

CHEF TIPS

- May use fresh lemongrass instead of lemongrass paste – simply dice and put it in cheesecloth. Remove before blending.
- Add heat with cayenne pepper, chipotle, or a diced jalapeño.

ASIAGO BEURRE BLANC

This rich, creamy sauce adds amazing flavor and depth to menus.

YIELD: 100 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 50

PREP TIME: 15 min

COOK TIME: 20 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Shallots, <i>peeled and chopped</i>	2 ea	<ol style="list-style-type: none"> Place shallots, garlic and wine in a saucepan. Bring to a boil and reduce heat to a simmer. Add water and Campbell's Healthy Request Cream of Mushroom Condensed Soup. Bring to a boil. Reduce heat to a simmer for 3-5 minutes. Blend the mixture and slowly add in butter a few pieces at a time. Add the cheese and serve warm.
Garlic, <i>roasted</i>	2 Tbsp	
White wine	3 cups	
Water	40 oz	
Campbell's Healthy Request Cream of Mushroom Soup, <i>condensed</i>	1 can (50 oz ea)	
Butter, <i>diced small and kept cold</i>	12 oz	
Asiago cheese, <i>grated</i>	1 cup	

SERVING SUGGESTIONS

Great with seafood and fish. Can be good with pork, chicken and pasta.

CHEF TIPS

- This sauce can break if held too hot, so hold warm.
- To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.
- Infuse fresh herbs when reducing the wine to add more flavor.
- Substitute grated Parmesan cheese for Asiago for another delicious option.

SPICY JACK CHEESE & CHIPOTLE SAUCE

Made with bell peppers and pepper jack cheese, this sauce is spicy and flavorful.

YIELD: 130 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 65

PREP TIME: 15 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	4 Tbsp	<ol style="list-style-type: none"> Place olive oil in a saucepan over medium heat. When hot, add bell peppers and sauté for 2 minutes. Add garlic and chipotle powder and continue to cook for 1 minute. Add water and Campbell's Healthy Request Cream of Mushroom Condensed Soup. Bring to a boil then reduce heat to a simmer for 10 minutes. Blend mixture and slowly add in cheese until melted. Serve warm.
Bell peppers, <i>diced</i>	4 ea	
Garlic, <i>minced</i>	2 Tbsp	
Chipotle powder	2 tsp	
Water	60 oz	
Campbell's Healthy Request Cream of Mushroom Soup, <i>condensed</i>	1 can (50 oz ea)	
Pepper jack cheese	14 slices or 12 oz small diced	

SERVING SUGGESTIONS

Great with chicken breast, pastas, dishes made with sausages, pork, turkey, and red meat. Also delicious as a sauce for vegetable side dishes.

CHEF TIPS

- Use more chipotle powder if more heat is desired.
- If chipotle powder is unavailable, substitute cayenne pepper.

ONION & PROVOLONE SAUCE

This cheese sauce made with Worcestershire sauce and garlic adds savory flavor to dishes.

YIELD: 120 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 60

PREP TIME: 15 min

COOK TIME: 30 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Canola oil	3 Tbsp	<ol style="list-style-type: none"> 1. Place canola oil in a saucepan over medium heat. 2. When oil is warm, add onions, cover and cook for 5-10 minutes, stirring occasionally. 3. Add garlic and remove lid. Cook for another 2 minutes. Make sure onions and garlic do not burn. 4. Add in Worcestershire sauce, water, and <i>Campbell's Healthy Request Cream of Mushroom Condensed Soup</i>. 5. Bring to a boil, then reduce heat and simmer for 10-15 minutes. 6. Blend mixture and slowly add in cheese until melted. Serve warm.
Onions, <i>diced</i>	2 ea	
Garlic, <i>minced</i>	2 Tbsp	
Worcestershire sauce	½ cup	
Water	48 oz	
<i>Campbell's Healthy Request Cream of Mushroom Soup, condensed</i>	1 can (50 oz ea)	
Provolone cheese	16 slices or 12 oz diced	

SERVING SUGGESTIONS

Serve with chicken breast, over pasta, nachos, melts, turkey, oysters, pork, beef, and as a binder sauce for casseroles.

CHEF TIPS

- For heartier texture, add sautéed mushrooms to the finished sauce.
- Add a kick with hot sauce.

MUSHROOM & ROASTED GARLIC BEURRE BLANC

Creamy and buttery with slight acidic notes, this delicate sauce will complement any dish.

YIELD: 118 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 59

PREP TIME: 15 min

COOK TIME: 35 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	4 Tbsp	<ol style="list-style-type: none"> 1. Heat olive oil in a sauté pan over high heat, and sauté mushrooms until cooked. Set aside. 2. Add shallots, garlic, and wine to a saucepan over medium heat. Bring to a boil and reduce heat to a simmer for 3-4 minutes. 3. Add water and <i>Campbell's Healthy Request Cream of Mushroom Condensed Soup</i>. 4. When the sauce is hot, blend immediately. 5. While blending, add butter a little at a time. 6. When finished blending, add mushrooms and hold warm.
Mushrooms, <i>sliced</i>	10 oz	
Shallots, <i>peeled and chopped</i>	2 ea	
Garlic, <i>roasted</i>	5 Tbsp	
White wine	3 cups	
Water	40 oz	
<i>Campbell's Healthy Request Cream of Mushroom Soup, condensed</i>	1 can (50 oz ea)	
Butter, <i>cold and diced</i>	1 lb	

SERVING SUGGESTIONS

Great with seafood and fish. Works well with pork and chicken.

CHEF TIPS

- Infuse fresh herbs when reducing the wine to add more flavor.
- This sauce can break if held hot, so hold warm.
- To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.



Tomato Herb Dressing
Made with *Prego*® No Salt Added Pasta Sauce



Sweet Ale & Tomato BBQ Sauce
Made with *Prego* No Salt Added Pasta Sauce

TOMATO HERB DRESSING

This savory, flavorful sauce is a great option for your signature house dressing.

YIELD: 212 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 106

PREP TIME: 10 min

COOK TIME: 5 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	1 cup	<ol style="list-style-type: none"> 1. Add olive oil to a stockpot over high heat. When hot, add tomatoes and sauté for 2 minutes, stirring occasionally. 2. Add thyme and oregano and blend. 3. Add roasted garlic, <i>Prego</i> No Salt Added Pasta Sauce, and <i>Swanson</i> Chicken Broth. 4. Slowly add olive oil.
Tomatoes, <i>diced</i>	14 ea	
Sage, <i>fresh</i>	½ cup	
Thyme, <i>fresh</i>	1 cup	
Oregano, <i>fresh</i>	1 cup	
Garlic, <i>roasted</i>	1 cup	
<i>Prego</i> No Salt Added Pasta Sauce	106 oz	
Olive oil	7 cups	
<i>Swanson</i> ® Chicken Broth	as needed (start with 6 cups)	

SERVING SUGGESTIONS

Great for dressing green salads and grains.

CHEF TIPS

- Add more flavor by using whole sage, thyme and oregano – the stems break down in the blender.
- Vary the herbs. Woody herbs like rosemary are great alternatives. If using rosemary, do not use stems.

SWEET ALE & TOMATO BBQ SAUCE

Made with ale and chile powder, this savory barbecue sauce has the perfect amount of heat.

YIELD: 265 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 133

PREP TIME: 10 min

COOK TIME: 25 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	½ cup	<ol style="list-style-type: none"> 1. Heat olive oil in a saucepan over high heat, add tomatoes and sauté for 1-2 minutes. 2. Add chile and paprika. Cook for another minute. 3. Add remaining ingredients and bring to a boil. Reduce heat and let simmer for 2-3 minutes. 4. Blend mixture until smooth.
Roma tomatoes, <i>diced</i>	14 ea	
Chile powder	¾ cup	
Paprika	¼ cup	
Worcestershire sauce	1 qt + ½ cup	
<i>Prego</i> No Salt Added Pasta Sauce	106 oz	
Apple cider vinegar	3 ⅔ cups	
Onion powder	½ cup	
Yellow mustard	¼ cup	
Garlic, <i>roasted</i>	¼ cup	
Ale beer	53 oz	

SERVING SUGGESTIONS

Serve with white and dark meat chicken, beef or pork ribs, fish, and seafood.

CHEF TIPS

- Serve as a sauce, BBQ sauce, glaze or all three.
- For complex flavor, use dark ale, add after cooking tomatoes and spices and let it reduce.

ROASTED TOMATO & FENNEL SAUCE

This hearty tomato and fennel sauce is a rich addition to any menu.

YIELD: 158 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 79

PREP TIME: 15 min

COOK TIME: 45 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Roma tomatoes, <i>quartered</i>	14 ea	<ol style="list-style-type: none"> 1. Preheat oven to 350°. 2. Toss tomatoes and fennel in olive oil. 3. Roast for 30-40 minutes or until fennel is tender. 4. Blend tomatoes and fennel with <i>Prego</i> No Salt Added Pasta Sauce and <i>Swanson</i> Chicken Broth. 5. Serve hot.
Fennel bulb, <i>diced</i>	5 bulbs	
Olive oil	½ cup	
<i>Prego</i> No Salt Added Pasta Sauce	106 oz	
<i>Swanson</i> ® Chicken Broth	1 qt + ½ cup	

SERVING SUGGESTIONS

Perfect with chicken, pork, beef and pasta.

CHEF TIPS

- Roma tomatoes add sweetness, or use heirloom tomatoes for richer flavor.
- Add heat with cayenne pepper or roasted jalapeño.

TOMATO CHILE SAUCE

This hot sauce made with poblanos and jalapeño peppers adds a kick to any dish.

YIELD: 115 oz

SERVING SIZE: 1/2 oz

NUMBER OF SERVINGS: 230

PREP TIME: 10 min

COOK TIME: 20 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Jalapeños, <i>stemmed and chopped</i>	18 ea	<ol style="list-style-type: none"> 1. Heat olive oil in a stockpot over high heat, add peppers and sauté for 3 minutes, stirring occasionally. 2. Add roasted garlic, vinegar and brown sugar. Cook for 1 minute. 3. Add <i>Prego</i> No Salt Added Pasta Sauce and cook for 5 minutes. 4. Blend sauce until smooth and strain over a hotel pan. Set aside contents of strainer and let remaining hot sauce cool.
Poblanos, <i>stemmed and chopped</i>	9 ea	
Olive oil	½ cup	
Garlic, <i>roasted</i>	½ cup	
Rice wine vinegar	7 cups	
Light brown sugar	1 ½ cup	
<i>Prego</i> No Salt Added Pasta Sauce	106 oz	

SERVING SUGGESTIONS

Great with poached or scrambled eggs. Use as a condiment, or to add heat to other sauces and rice dishes.

CHEF TIPS

- Use contents of strainer for Spanish rice or a stuffing starter.

CHORIZO & PANCETTA SAUCE

Made with chorizo and a dash of bourbon, this sauce has delicious, smoky flavor.

YIELD: 141 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 70

PREP TIME: 10 min

COOK TIME: 20 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Olive oil	½ cup	<ol style="list-style-type: none"> 1. Sauté olive oil, pancetta and chorizo in a stockpot over medium-low heat until pancetta is rendered. 2. Add bourbon and carefully fire to burn off. 3. Add <i>Prego</i> No Salt Added Pasta Sauce and <i>Swanson</i> Chicken Broth and bring to a simmer. 4. Serve warm.
Pancetta, <i>diced</i>	2 ¼ cups	
Chorizo, <i>diced or ground</i>	2 ¼ lbs	
Bourbon	¾ cup	
<i>Prego</i> No Salt Added Pasta Sauce	106 oz	
<i>Swanson</i> ® Chicken Broth	¾ cup	

SERVING SUGGESTIONS

Great with chicken, pork, beef, pasta, or as a braising or stewing liquid.

CHEF TIPS

- Use bacon if pancetta is unavailable, and any sausage can replace chorizo.
- Add jalapeños, bell peppers, onions and herbs to make a signature sauce.



Coconut Lime Chutney
Made with Pace® Chunky Salsa



Southwestern Caramelized Onion Sauce
Made with Pace Chunky Salsa

COCONUT LIME CHUTNEY

Made with lemongrass and jalapeño, this versatile salsa delivers the heat.

YIELD: 173 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 86

PREP TIME: 15 min

COOK TIME: none

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Pace Chunky Salsa	138 oz	<ol style="list-style-type: none"> Place all ingredients in a bowl except the coconut milk. Mix well. Add the coconut milk ¼ cup at a time. All 3 ¼ cups might not be required – use just enough milk for flavor but do not make mixture too wet. Serve cold or at room temperature.
Lime, juice and zested	9 ea	
Garlic, roasted	⅝ cup	
Lemongrass paste	⅝ cup	
Cilantro, chopped	1 cup	
Jalapeños, seeded and diced	9 ea	
Coconut flakes, toasted	1 ⅔ cups	
Mint, minced	1 ⅔ cups	
Coconut milk	3 ¼ cups	

SERVING SUGGESTIONS

Use this for stuffing, to top chicken, fish, pork, flank steak or use it as a garnish.

CHEF TIPS

- This chutney grows hotter as it rests, so let sit if more heat is desired.

SOUTHWESTERN CARAMELIZED ONION SAUCE

This flavorful sauce is a sweet and savory addition to any dish.

YIELD: 395 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 198

PREP TIME: 15 min

COOK TIME: 25 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Yellow onions, <i>sliced</i>	30 ea	<ol style="list-style-type: none"> 1. Heat olive oil and onions in a stockpot over medium-low heat. Cover and sweat onions for about 10 minutes, stirring occasionally. 2. When onions are translucent, remove lid and turn heat up to medium for 2 minutes. 3. Add roasted garlic and brown sugar and cook for 2-3 minutes. 4. Mix in <i>Pace Chunky Salsa</i> and cook for 5 minutes. 5. Add <i>Swanson</i> Chicken Broth and blend sauce until smooth. Serve hot.
Olive oil	1 ¾ cups	
Garlic, <i>roasted</i>	1 ½ cups	
Light brown sugar	2 ½ cups	
<i>Pace Chunky Salsa</i>	138 oz	
<i>Swanson</i> ® Chicken Broth, <i>hot</i>	1 gal + 1 qt	

SERVING SUGGESTIONS

Great with chicken breast, pork, and beef. Try it as a dip, tossed with pasta, or as a binder for casseroles.

CHEF TIPS

- Amp up the flavor with fresh herbs like thyme, sage or dill.

ROASTED BANANA & CORN SALSA

This chunky salsa is a delicious mix of sweet and spicy.

YIELD: 345 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 173

PREP TIME: 15 min

COOK TIME: 20 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Bananas, <i>sliced</i>	17 ea	<ol style="list-style-type: none"> 1. Preheat oven to 350°. 2. Toss bananas with cumin, coriander and brown sugar. Place on a lined sheet pan and cook about 10-15 minutes. 3. Heat olive oil in a saucepan over medium-high heat. Add onions and sauté. 4. Add corn and roasted garlic and continue to cook for 5 minutes, stirring continuously. 5. Add the diced peppers and <i>Pace Chunky Salsa</i>, continue to cook for 5 more minutes. 6. Mix in the bananas and serve hot or cold.
Cumin	¼ cup	
Coriander	3/8 cup	
Light brown sugar	¼ cup	
Olive oil	1 ½ cup	
Corn	2 qt + ½ cup	
Garlic, <i>roasted</i>	1 ½ cups	
Onions, <i>small diced</i>	2 qt	
Bell peppers, <i>roasted and diced</i>	9 ea	
<i>Pace Chunky Salsa</i>	138 oz	

SERVING SUGGESTIONS

Delicious on top of pork al pastor tacos. A delicious stuffing for chicken and pork. Great served hot as a garnish, or serve with tortilla chips for an easy appetizer.

CHEF TIPS

- Add some heat with diced or serrano peppers.
- Fire roast the corn on a grill for a deeper smoky flavor profile.

SPICY HOLLANDAISE SAUCE

Made with Pace Chunky Salsa, this sauce is a delicious twist on traditional hollandaise.

YIELD: 246 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 123

PREP TIME: 10 min

COOK TIME: 15 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Butter	5 lbs	1. Melt butter but do not brown.
Egg yolks	50 ea	2. Blend egg yolks until light in color.
Pace Chunky Salsa	138 oz	3. Blend on medium speed and temper egg yolks by slowly adding hot butter to blender.
		4. Place Pace Chunky Salsa into stockpot for 3-5 minutes, until warm. Slowly add to the egg and butter mixture and purée.
		5. Hold warm to serve.

SERVING SUGGESTIONS

Perfect with poached eggs, fish, chicken, or steak.

CHEF TIPS

- This sauce can also be made over a double boiler or direct flame.
- Keep warm; hollandaise can break if it is too hot.
- To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside.

GRILLED PINEAPPLE & ONION SALSA

Caramelized onions and brown sugar give this salsa a hint of sweetness.

YIELD: 260 oz

SERVING SIZE: 2 oz

NUMBER OF SERVINGS: 130

PREP TIME: 25 min

COOK TIME: 15 min

INGREDIENTS	MEASUREMENTS	DIRECTIONS
Pineapple, <i>peeled, cored, sliced, grilled and diced</i>	2 ¼ ea	1. Heat olive oil in stockpot over medium flame. Add onions and cover to sweat for 8 minutes, stirring occasionally.
Onion, <i>peeled, cut in half and sliced</i>	9 ea	2. Once onions are translucent, remove the lid and cook for 2 minutes.
Light brown sugar	4 ½ cups	3. Mix in the brown sugar. Once melted, add diced and grilled pineapple. Cook for 2 more minutes.
Pace Chunky Salsa	138 oz	4. Stir in Pace Chunky Salsa and cook until hot. Serve either hot or cold.
Olive oil	1 cup + ½ cup	

SERVING SUGGESTIONS

Works well with chicken, pork, lamb, turkey and fish. Try pairing with chips for a delicious appetizer.

CHEF TIPS

- Add more flavor with fresh herbs.
- Use dark brown sugar for a savory flavor profile.

Serving Suggestions

		Pasta	Grains*	Veggies	Eggs	Animal Proteins				Fish†	Seafood‡
						Chicken/Turkey	Beef	Pork	Lamb		
Campbell's® Healthy Request® Cream of Chicken Soup Recipes	Sundried Tomato & Bacon Sauce	✓		✓	✓	✓		✓			✓
	Roasted Red Pepper	✓		✓		✓		✓		✓	
	Coconut Curry Sauce			✓		✓		✓		✓	✓
	Smoked Tomato & Herb Sauce	✓				✓	✓	✓			
	Three Herb Beurre Blanc	✓		✓		✓				✓	✓
Campbell's® Healthy Request® Cream of Mushroom Soup Recipes	Coconut Cream & Roasted Peanut Sauce		✓	✓		✓	✓	✓		✓	✓
	Asiago Beurre Blanc	✓				✓		✓		✓	✓
	Spicy Jack Cheese & Chipotle Sauce	✓		✓		✓	✓	✓			
	Onion & Provolone Sauce	✓				✓	✓	✓		✓	
	Mushroom & Roasted Garlic Beurre Blanc					✓				✓	✓
Prego® No Salt Added Pasta Sauce Recipes	Tomato Herb Dressing	✓	✓	✓							
	Sweet Ale & Tomato BBQ Sauce					✓	✓	✓		✓	✓
	Roasted Tomato & Fennel Sauce	✓				✓	✓	✓			
	Tomato Chile Sauce		✓		✓						
	Chorizo & Pancetta Sauce	✓				✓	✓	✓			
Pace® Recipes	Coconut Lime Chutney					✓	✓	✓			
	Southwestern Caramelized Onion Sauce	✓				✓	✓	✓			
	Roasted Banana & Corn Salsa					✓		✓		✓	
	Spicy Hollandaise Sauce				✓	✓	✓			✓	
	Grilled Pineapple & Caramelized Onion Salsa					✓	✓	✓	✓	✓	

*Grains: Rice, Farro, Quinoa

†Fish: Salmon, Tilapia, etc.

‡Seafood: Shrimp, Oysters, Mussels, etc.

Nutritionals

	Amount /Unit	Cals	Protein g	Carb g	Fiber g	Sugar g	Fat g	Sat Fat g	Trans Fat g	Chol mg	Vit A IU	Vit C mg	Calcium mg	Iron mg	Potassium mg	Sodium mg
Campbell's Healthy Request Cream of Chicken Soup																
Sundried Tomato & Bacon Sauce	2 fl oz	51	1.5	4.1	0.5	1.9	3.3	1.1	0	5	115	1.0	5	0.2	152	127
Roasted Red Pepper Sauce	2 fl oz	28	0.7	4.0	0.6	1.8	1.0	0.3	0	1	561	19.0	4	0.1	127	96
Coconut Curry Sauce	2 fl oz	142	1.7	4.2	0.3	0.8	14.1	11.7	0	1	99	1.0	14	2.1	215	87
Smoked Tomato & Herb Sauce	2 fl oz	24	0.7	3.6	0.6	1.6	0.8	0.3	0	1	279	4.0	6	0.2	149	89
Three Herb Beurre Blanc	2 fl oz	64	0.5	2.6	0.2	0.9	4.9	3.1	0	13	239	0.1	5	0.1	85	118
Campbell's Healthy Request Cream of Mushroom Soup																
Coconut Cream & Roasted Peanut Sauce	2 fl oz	122	3.8	5.6	1.6	1.4	10.1	3.5	0	0.8	1.6	0.4	28	0.6	252	142
Asiago Beurre Blanc	2 fl oz	86	1.0	2.6	0.2	0.7	6.7	4.1	0	18	202	0.0	43	0.1	126	166
Spicy Jack Cheese & Chipotle Sauce	2 fl oz	41	1.7	2.1	0.3	0.6	2.8	1.2	0	6	74	6.0	59	0.1	105	102
Onion & Provolone Sauce	2 fl oz	43	1.9	2.8	0.3	0.9	2.6	1.1	0	5	52	1.0	67	0.2	128	151
Mushroom & Roasted Garlic Beurre Blanc	2 fl oz	89	0.7	2.5	0.3	0.6	7.6	4.2	0	17	192	0.0	24	0.1	125	136
Prego No Salt Added																
Tomato Herb Dressing	2 fl oz	167	0.9	4.2	1.0	2.7	16.7	2.3	0	0	234	5.8	11	0.4	130	136
Sweet Ale & Tomato BBQ Sauce	2 fl oz	39	0.7	5.7	1.0	3.1	1.2	0.1	0	0	373	3.4	19	0.8	196	186
Roasted Tomato & Fennel Sauce	2 fl oz	42	1.2	5.8	1.6	3.6	1.9	0.2	0	0	302	5.2	15	0.4	227	178
Tomato Chile Sauce	.5 fl oz	8	0.2	1.5	2.8	9.9	0.2	0.0	0	0	2	0.2	0	0.0	1	50
Chorizo & Pancetta Sauce	2 fl oz	130	5.4	4.6	1.0	3.8	9.6	3.0	0	15	165	0.8	10	0.5	186	382
Pace Chunky Salsa																
Coconut Lime Chutney	2 fl oz	45	0.4	6.4	2.0	0.6	2.7	2.4	0	0	195	4.6	8	0.3	51	329
Southwestern Caramelized Onion Sauce	2 fl oz	41	0.4	6.3	0.9	0.8	2.0	0.3	0	1	62	1.6	6	0.1	34	230
Roasted Banana & Corn Salsa	2 fl oz	44	0.6	8.0	1.5	2.3	1.6	0.2	0	0	123	7.7	7	0.2	90	164
Spicy Hollandaise Sauce	2 fl oz	164	1.3	3.2	1.0	0.1	16.8	10.1	0	115	660	0.0	13	0.2	12	364
Grilled Pineapple & Onion Salsa	2 fl oz	65	0.2	12.8	1.3	9.0	1.9	0.3	0	0	99	5.0	12	0.1	46	220

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