

# SAUCE MAKERS

4 can-do products • 20 amazing sauce recipes



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



**Asiago Beurre Blanc**  
Made with Campbell's® Cream of Mushroom Soup



**Sweet Ale & Tomato BBQ Sauce**  
Made with Prego® Traditional 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® Cream of Mushroom and Cream of Chicken soups, Prego® Traditional Pasta Sauce and Pace® Chunky Salsa – make it easy to do more with your menu.



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

## TREND: AUTHENTIC ETHNIC

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

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® Cream of Chicken Soup

## TREND: CUSTOM CUISINE

Patrons want more control over their dining experience. <sup>2</sup>

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® Traditional Pasta Sauce

## TREND: SMALL PLATES

More patrons are choosing appetizers and sides over entrées. <sup>3</sup>

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.**

<sup>1</sup>Forbes Travel Guide: Top Chefs Forecast Food Trends

<sup>2</sup>Mintel Menu Insights

<sup>3</sup>GuestMetrics LLC

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**Sundried Tomato & Bacon Sauce**  
Made with *Campbell's®* Cream of Chicken Soup



**Roasted Red Pepper Sauce**  
Made with *Campbell's®* 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"> <li>1. Cook bacon and olive oil in a saucepan over low heat.</li> <li>2. When bacon is almost done, add onions and garlic. Cook for 3-4 minutes.</li> <li>3. Add sundried tomatoes, water and <i>Campbell's®</i> Cream of Chicken Condensed Soup, bring to a boil then reduce to a simmer for 5 minutes. Serve warm.</li> </ol>
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	
<i>Campbell's®</i> 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"> <li>1. Heat olive oil in a saucepan over medium heat, add onions and garlic.</li> <li>2. Turn down the heat and sweat for 2 minutes. Do not burn garlic.</li> <li>3. Add roasted red peppers, water, and <i>Campbell's®</i> Cream of Chicken Condensed Soup. Bring to a boil and reduce heat to a simmer for 10 minutes.</li> <li>4. Blend until smooth, serve warm.</li> </ol>
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®</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"> <li>1. Sauté sesame oil, curry powder, ginger and lemongrass paste in saucepan over medium heat for 1-2 minutes.</li> <li>2. Add coconut milk, <i>Campbell's®</i> Cream of Chicken Condensed Soup, water and roasted garlic. Bring to boil, then reduce heat to a simmer for 3-4 minutes.</li> <li>3. Serve.</li> </ol>
Curry powder	4 Tbsp	
Ginger, <i>minced</i>	2 Tbsp	
Lemongrass paste	4 Tbsp	
Coconut milk	27 oz	
<i>Campbell's®</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"> <li>1. Heat olive oil in a large saucepan on medium heat, add tomatoes and sauté until soft.</li> <li>2. Add tomato paste and cook for 5 minutes.</li> <li>3. Add water, <i>Campbell's®</i> Cream of Chicken Condensed Soup, garlic, thyme and basil. Bring to a boil then reduce heat to a simmer for 10 minutes.</li> <li>4. Blend sauce and slowly add liquid smoke. Blend until smooth and serve.</li> </ol>
Roma tomatoes, <i>quartered</i>	12 ea	
Tomato paste	½ cup	
Water	40 oz	
<i>Campbell's®</i> 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"> <li>1. Place white wine, shallots, roasted garlic, and herbs into a saucepan, bring to a boil and cut to a simmer. Reduce by half.</li> <li>2. Add water and <i>Campbell's®</i> Cream of Chicken Condensed Soup. Bring to a boil and reduce heat to a simmer for 5 minutes.</li> <li>3. Blend. Add butter a few pieces at a time.</li> <li>4. Hold warm and serve.</li> </ol>
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	
<i>Campbell's®</i> 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® Cream of Mushroom Soup



**Asiago Beurre Blanc Sauce**  
Made with Campbell's® 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"> <li>1. Cook sesame oil, ginger, garlic, lemongrass paste and curry powder in a saucepan on medium heat for 2 minutes, stirring constantly.</li> <li>2. Add in peanuts, soy sauce, hoisin sauce, fish sauce and coconut milk and turn heat up to medium-high.</li> <li>3. When mixture is warm, add Campbell's® Cream of Mushroom Condensed Soup and water. Bring to a boil then reduce heat to a simmer for 10 minutes.</li> <li>4. Blend sauce until smooth.</li> <li>5. Add remaining peanuts and serve warm.</li> </ol>
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</i>	2 cups	
Soy sauce	4 Tbsp	
Hoisin sauce	2 Tbsp	
Fish sauce	1 Tbsp + 1 tsp	
Coconut milk	27 oz	
Campbell's® Cream of Mushroom Soup, <i>condensed</i>	1 can (50 oz ea)	
Water	40 oz	
Peanuts, <i>roasted 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"> <li>Place shallots, garlic and wine in a saucepan. Bring to a boil and reduce heat to a simmer.</li> <li>Add water and <i>Campbell's®</i> Cream of Mushroom Condensed Soup. Bring to a boil. Reduce heat to a simmer for 3-5 minutes.</li> <li>Blend the mixture and slowly add in butter a few pieces at a time.</li> <li>Add the cheese and serve warm.</li> </ol>
Garlic, <i>roasted</i>	2 Tbsp	
White wine	3 cups	
Water	40 oz	
<i>Campbell's®</i> 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"> <li>Place olive oil in a saucepan over medium heat. When hot, add bell peppers and sauté for 2 minutes.</li> <li>Add garlic and chipotle powder and continue to cook for 1 minute.</li> <li>Add water and <i>Campbell's®</i> Cream of Mushroom Condensed Soup. Bring to a boil then reduce heat to a simmer for 10 minutes.</li> <li>Blend mixture and slowly add in cheese until melted. Serve warm.</li> </ol>
Bell peppers, <i>diced</i>	4 ea	
Garlic, <i>minced</i>	2 Tbsp	
Chipotle powder	2 tsp	
Water	60 oz	
<i>Campbell's®</i> 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"> <li>Place canola oil in a saucepan over medium heat.</li> <li>When oil is warm, add onions, cover and cook for 5-10 minutes, stirring occasionally.</li> <li>Add garlic and remove lid. Cook for another 2 minutes. Make sure onions and garlic do not burn.</li> <li>Add in Worcestershire sauce, water, and Campbell's® Cream of Mushroom Condensed Soup.</li> <li>Bring to a boil, then reduce heat and simmer for 10-15 minutes.</li> <li>Blend mixture and slowly add in cheese until melted. Serve warm.</li> </ol>
Onions, <i>diced</i>	2 ea	
Garlic, <i>minced</i>	2 Tbsp	
Worcestershire sauce	½ cup	
Water	48 oz	
Campbell's® Cream of Mushroom Soup, <i>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"> <li>Heat olive oil in a sauté pan over high heat, and sauté mushrooms until cooked. Set aside.</li> <li>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.</li> <li>Add water and Campbell's® Cream of Mushroom Condensed Soup.</li> <li>When the sauce is hot, blend immediately.</li> <li>While blending, add butter a little at a time.</li> <li>When finished blending, add mushrooms and hold warm.</li> </ol>
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	
Campbell's® Cream of Mushroom Soup, <i>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*® Traditional Pasta Sauce



**Sweet Ale & Tomato BBQ Sauce**  
Made with *Prego*® Traditional 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"> <li>1. Add olive oil to a stockpot over high heat. When hot, add tomatoes and sauté for 2 minutes, stirring occasionally.</li> <li>2. Add thyme and oregano and blend.</li> <li>3. Add roasted garlic, <i>Prego</i>® Traditional Pasta Sauce, and <i>Swanson</i>® Chicken Broth.</li> <li>4. Slowly add olive oil.</li> </ol>
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> ® Traditional 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"> <li>1. Heat olive oil in a saucepan over high heat, add tomatoes and sauté for 1-2 minutes.</li> <li>2. Add chile and paprika. Cook for another minute.</li> <li>3. Add remaining ingredients and bring to a boil. Reduce heat and let simmer for 2-3 minutes.</li> <li>4. Blend mixture until smooth.</li> </ol>
Roma tomatoes, <i>diced</i>	14 ea	
Chile powder	¾ cup	
Paprika	¼ cup	
Worcestershire sauce	1 qt + ½ cup	
Prego® Traditional 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"> <li>1. Preheat oven to 350°.</li> <li>2. Toss tomatoes and fennel in olive oil.</li> <li>3. Roast for 30-40 minutes or until fennel is tender.</li> <li>4. Blend tomatoes and fennel with Prego® Traditional Pasta Sauce and Swanson® Chicken Broth.</li> <li>5. Serve hot.</li> </ol>
Fennel bulb, <i>diced</i>	5 bulbs	
Olive oil	½ cup	
Prego® Traditional Pasta Sauce	106 oz	
Swanson® 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"> <li>1. Heat olive oil in a stockpot over high heat, add peppers and sauté for 3 minutes, stirring occasionally.</li> <li>2. Add roasted garlic, vinegar and brown sugar. Cook for 1 minute.</li> <li>3. Add Prego® Traditional Pasta Sauce and cook for 5 minutes.</li> <li>4. Blend sauce until smooth and strain over a hotel pan. Set aside contents of strainer and let remaining hot sauce cool.</li> </ol>
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	
Prego® Traditional 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"> <li>1. Sauté olive oil, pancetta and chorizo in a stockpot over medium-low heat until pancetta is rendered.</li> <li>2. Add bourbon and carefully fire to burn off.</li> <li>3. Add Prego® Traditional Pasta Sauce and Swanson® Chicken Broth and bring to a simmer.</li> <li>4. Serve warm.</li> </ol>
Pancetta, <i>diced</i>	2 ¼ cups	
Chorizo, <i>diced or ground</i>	2 ¼ lbs	
Bourbon	¾ cup	
Prego® Traditional Pasta Sauce	106 oz	
Swanson® 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
<i>Pace</i> ® Chunky Salsa	138 oz	<ol style="list-style-type: none"> <li>Place all ingredients in a bowl except the coconut milk. Mix well.</li> <li>Add the coconut milk <math>\frac{1}{4}</math> cup at a time. All <math>3\frac{1}{4}</math> cups might not be required – use just enough milk for flavor but do not make mixture too wet.</li> <li>Serve cold or at room temperature.</li> </ol>
Lime, <i>juice and zested</i>	9 ea	
Garlic, <i>roasted</i>	$\frac{5}{8}$ cup	
Lemongrass paste	$\frac{5}{8}$ cup	
Cilantro, <i>chopped</i>	1 cup	
Jalapeños, <i>seeded and diced</i>	9 ea	
Coconut flakes, <i>toasted</i>	$1\frac{2}{3}$ cups	
Mint, <i>minced</i>	$1\frac{2}{3}$ cups	
Coconut milk	$3\frac{1}{4}$ 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"> <li>1. Heat olive oil and onions in a stockpot over medium-low heat. Cover and sweat onions for about 10 minutes, stirring occasionally.</li> <li>2. When onions are translucent, remove lid and turn heat up to medium for 2 minutes.</li> <li>3. Add roasted garlic and brown sugar and cook for 2-3 minutes.</li> <li>4. Mix in Pace® Chunky Salsa and cook for 5 minutes.</li> <li>5. Add Swanson® Chicken Broth and blend sauce until smooth. Serve hot.</li> </ol>
Olive oil	1 ¾ cups	
Garlic, <i>roasted</i>	1 ½ cups	
Light brown sugar	2 ½ cups	
Pace® Chunky Salsa	138 oz	
Swanson® 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"> <li>1. Preheat oven to 350°.</li> <li>2. Toss bananas with cumin, coriander and brown sugar. Place on a lined sheet pan and cook about 10-15 minutes.</li> <li>3. Heat olive oil in a saucepan over medium-high heat. Add onions and sauté.</li> <li>4. Add corn and roasted garlic and continue to cook for 5 minutes, stirring continuously.</li> <li>5. Add the diced peppers and Pace® Chunky Salsa, continue to cook for 5 more minutes.</li> <li>6. Mix in the bananas and serve hot or cold.</li> </ol>
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	
Pace® Chunky Salsa	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® 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® 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® 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
<b>Campbell's® Cream of Chicken Soup</b>																
Sundried Tomato & Bacon Sauce	2 fl oz	59	1.5	3.9	0.7	1.3	4.3	1.2	0	6	55	1.2	5	0.2	80	196
Roasted Red Pepper Sauce	2 fl oz	28	0.7	3.8	0.9	1.1	2.2	0.4	0	2	493	19.0	4	0.1	45	173
Coconut Curry Sauce	2 fl oz	149	1.7	4.0	0.5	0.2	15.1	11.8	0	2	42	1.0	14	2.1	146	152
Smoked Tomato & Herb Sauce	2 fl oz	32	0.7	3.4	0.8	0.9	1.9	0.4	0	2	215	3.6	6	0.2	73	161
Three Herb Beurre Blanc	2 fl oz	71	0.5	2.4	0.4	0.4	5.9	3.2	0	14	183	0.3	5	0.1	18	182
<b>Campbell's® Cream of Mushroom Soup</b>																
Coconut Cream & Roasted Peanut Sauce	1 fl oz	55	0.7	2.8	0.6	0.7	4.2	2.6	0	1	42	15.0	4	0.3	55	264
Asiago Beurre Blanc	2 fl oz	88	1.0	2.6	0.5	0.4	7.2	4.1	0	18	202	0.1	20	0.1	20	253
Spicy Jack Cheese & Chipotle Sauce	2 fl oz	43	1.7	2.1	0.5	0.4	3.1	1.2	0	6	74	6.0	41	0.1	23	168
Onion & Provolone Sauce	2 fl oz	45	1.9	2.8	0.5	0.7	3.0	1.1	0	5	52	0.8	48	0.2	39	224
Mushroom & Roasted Garlic Beurre Blanc	2 fl oz	91	0.7	2.5	0.5	0.4	7.9	4.2	0	17	192	0.4	5	0.1	35	210
<b>Prego® Traditional Pasta Sauce</b>																
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
<b>Pace® Chunky Salsa</b>																
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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