

THOSE WHO CARE SERVE CAMPBELL'S®

When you provide for those who need it most, delivering consistently nutritious meals means something more. At Campbell's, we provide the hearty, reliable soups your guests deserve in a manner that supports the needs of your operation.

WHEN YOU PARTNER WITH CAMPBELL'S, EVERYONE BENEFITS.

You save money:

With our 50-ounce varieties, you can reduce costs and maximize profit without ever sacrificing taste or nutrition

- Plus, all *Campbell's® Classic* soups are now made in non-BPA-lined cans and feature chicken raised without antibiotics

Guests have options:

Every 7.25-ounce ready-to-serve can features pop-and-pour packaging, yielding a signature soup for guests who want something different.

Vegetable nutrition is accounted for:

V8® Original 100% Vegetable Juice is a versatile solution to guests' vegetable nutrition needs

Creativity is supported:

Our 50-ounce cans can integrate seamlessly into a diverse body of foodservice recipes

FEATURED PRODUCTS

Campbell's® Healthy Request® Classic Condensed 50 oz. Can Soups

	Case Code	Pack/Size
Chicken Noodle	04142	12/50 oz. cans
Cream of Chicken	04143	12/50 oz. cans
Cream of Mushroom	04144	12/50 oz. cans
Tomato	04145	12/50 oz. cans

Campbell's® Classic Ready-To-Eat 7.25 oz. Can Soups

	Case Code	Pack/Size
Chicken Noodle	00444	24/7.25 oz. cans
Cream of Chicken	00443	24/7.25 oz. cans
Tomato	00447	24/7.25 oz. cans

Campbell's® Classic Ready-To-Eat Low Sodium 7.25 oz. Can Soups

	Case Code	Pack/Size
Chicken Noodle	00614	24/7.25 oz. cans
Cream of Mushroom	00606	24/7.25 oz. cans
Tomato	00601	24/7.25 oz. cans
Vegetable	00603	24/7.25 oz. cans

V8® Original 100% Vegetable Juice

	Case Code	Pack/Size
Vegetable Juice	00020	48/5.5 oz. cans
Vegetable Juice	00336	12/46 oz. cans

GF Gluten Free VG Vegetarian V Vegan LS Low Sodium Healthy Request®

CARING TAKES VARIETY.



7.25 oz. Low Sodium Chicken Noodle Soup

Multi-Serve V8® Original 100% Vegetable Juice

50 oz. *Healthy Request®* Tomato Soup

5.5 oz. *V8®* Original 100% Vegetable Juice



For an interactive look at our healthcare solutions, visit campbellsfoodservice.com/solutions/solutions-by-segment/healthcare.

HEALTHCARE RECIPES

HEALTHCARE

Our healthcare recipes help your operation meet the evolving dietary needs of your guests while offering new, great-tasting options. For example, this Chicken Korma recipe—made with our **Healthy Request® Cream of Chicken soup**—provides a hearty meal packed with flavor. This dish is also an excellent source of protein and good source of vitamin C and potassium.



Chicken Korma made with Campbell's® Healthy Request® Cream of Chicken Soup

For more healthcare inspiration, visit
[campbellsfoodservice.com/tips-trends/product-versatility/
 one-can-will-cover-you/healthcare-recipes-one-can-every-need](http://campbellsfoodservice.com/tips-trends/product-versatility/one-can-will-cover-you/healthcare-recipes-one-can-every-need).

5 lb. (80 oz.)
 2 tbsp.
 1 tsp.
 1 tsp.
 1 tsp.
 1 cup

boneless, skinless chicken breast
 garam masala
 ground coriander
 curry powder
 black pepper, ground
 canola oil

2 tbsp.
 4 cups (18 oz.)
 1 tsp.
 2 tbsp.
 1 tsp.
 ¼ cup (2 ½ oz.)
 ½ cup (4 ¼ oz.)
 2 cups
 1 ½ cups
 1 can (50 oz.)

canola oil
 onion, diced
 curry powder
 garam masala
 ground coriander
 garlic, peeled, chopped
 tomato paste
 reduced fat (2%) milk
 light coconut milk
 Campbell's® Healthy Request®
 Cream of Chicken soup
 frozen peas
 cilantro
 lemon juice
 fresh Italian parsley, chopped

1. In a large mixing bowl, mix chicken with garam masala, coriander, curry powder, pepper and oil. Cover. Let marinate in refrigerator for 1 hour.

Critical Control Point: Hold cold at 41°F until needed.

2. In a large saucepot, heat oil on medium heat. Add marinated chicken. Cook until chicken is golden brown, about 10 minutes. Remove from pan. Dice and reserve.

3. Using the same pan, cook onions on medium heat until caramelized, about 10 minutes.

4. Add curry powder, garam masala, coriander, garlic and tomato paste. Cook for 2 minutes.

5. Add milk, coconut milk, Campbell's® Healthy Request® Cream of Chicken soup. Simmer for 15 minutes. Add chicken. Simmer for an additional 10 minutes.

6. Add peas, cilantro, lemon juice and parsley. Simmer for 5 minutes.

Critical Control Point: Heat to a minimum internal temperature of 165°F for 1 minute.

Critical Control Point: Hold for hot service at 140°F or higher until needed.

7. To serve: Using a #4 spoodle, portion 1 cup onto plate. Serve immediately.

RECIPE TIP | Perfect served over rice!

EXCLUSIVE SOUPER SOUPS

Campbell's® Souper Soups are specially crafted recipes that offer an affordable way to deliver the taste your guests want, along with the extra calories, protein and fiber they need, using a food-first approach.

Campbell's® Healthy Request® 50-ounce soups come in a variety of flavors and can be used in the following four Souper Soups recipes.

- Homestyle Turkey Vegetable Stew
- Creamy Chicken and Bean Soup
- Creamy Mushroom, Barley and Beef Soup
- Country Style Ham and Bean Soup

To get the full story on our Souper Soups recipes,
 visit campbellsfoodservice.com/tips-trends/health-wellness/souper-soups.



Campbell's® Homestyle Turkey Vegetable Stew

