

Campbell's

VERVE® SOUPS

# MORE WAYS TO *add* A TASTE OF MEXICAN FLAVOUR.

## CAMPBELL'S® VERVE® ROASTED POBLANO *and* WHITE CHEDDAR SOUP *with* TOMATILLOS

Product Code: 21829 Format: Frozen Ready-to-Serve Pouch Pack: 4 x 1.81 kg (4 lb)

Now you can bring Mexican flavour to the entire menu.

Fire-roasted poblanos, green chilies and tangy tomatillos, complement the rich blend of sweet cream and mild white Cheddar, finished with a refreshing squeeze of lime. A flavourful combination that is sure to become a favourite with your guests!

### WHY SHOULD THIS SOUP BE ON YOUR MENU?

*Offer a greater selection:*

50% of patrons are keen to try new and unique soups\*

*Carefully crafted:*

Full of what your guests love. We carefully select only quality ingredients and leave out anything unnecessary.

*Quality you can count on:*

Consistent taste and appearance – every time

*Convenient Packaging:*

Pouch packaging allows for small batches, reducing waste

\* Source: Technomic, Inc., The Left Side of the Menu: Soup & Salad Consumer Trend Report (2016)

C  
CRAFTED  
*with*  
CARE

EVERY INGREDIENT EARNS ITS PLACE

## CHEF-DESIGNED, PATRON- INSPIRED... SOLUTIONS TO SATISFY YOUR GUESTS' DESIRE FOR FLAVOUR.

Perfect for a sharing appetizer, this cheesy dip is like a Mexican-style cheese fondue

## Chorizo and Poblano Fun-dido

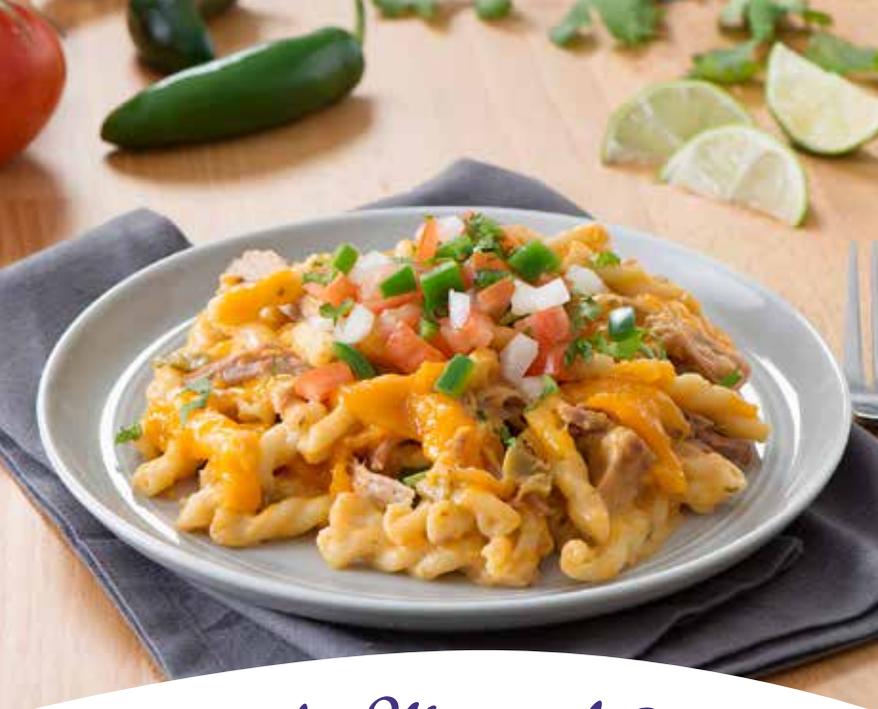
PREP TIME: 25 MINS • COOK TIME: 20 MINS

TOTAL TIME: 45 MINS • MAKES: 8 SERVINGS

For this and other great recipes, please visit:  
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## Carnitas Mac and Cheese

PREP TIME: 15 MINS • COOK TIME: 25 MINS

TOTAL TIME: 40 MINS • MAKES: 6 SERVINGS

**Campbell's**

VERVE<sup>®</sup> SOUPS

A CROSS BETWEEN MAC AND CHEESE AND TACOS, THIS *indulgent* BAKED DISH WILL DEFINITELY BE A HOT SELLER

### Mac and Cheese:

1 lb (454 g)  
1 pouch (1.81 kg/4 lb)

3 cups (750 mL)  
2 cups (500 mL)

### Pico de Gallo:

1 ½ cups (375 mL)  
⅓ cup (80 mL)  
¼ cup (60 mL)  
2 tbsp (30 mL)  
2 tbsp (30 mL)  
½ tsp (3 mL)

cooked gemelli pasta  
Campbell's<sup>®</sup> Verve<sup>®</sup> Roasted Poblano and White Cheddar Soup with Tomatillos  
shredded Cheddar cheese, divided  
shredded cooked pork

diced tomatoes  
diced onion  
finely chopped fresh cilantro  
lime juice  
seeded diced jalapeño pepper  
salt

- 1. Mac and Cheese:** Preheat oven to 400°F (200°C). Toss together pasta, soup, half of the cheese and pork. Spoon into greased full hotel pan. Sprinkle with remaining cheese. Bake for 20 to 25 minutes until golden brown and bubbly. Keep warm for service.
  - 2. Pico de Gallo:** Toss together tomatoes, onion, cilantro, lime juice, jalapeño and salt. Refrigerate for 15 minutes before serving.
- Serving:** Spoon 1 cup (250 mL) Mac and Cheese into serving dish. Top with ⅓ cup (80 mL) Pico de Gallo.

## THESE SIMPLE TEX-MEX ENCHILADAS *deliver* BIG FLAVOURS.

### Enchiladas:

¼ cup (60 mL)  
2 cups (500 mL)  
¼ cup (60 mL)  
1 tbsp (15 mL)  
2 cans (540 mL each)  
4 cups (1 L)  
2 tsp (10 mL)  
1 tsp (5 mL)  
1 pouch (1.81 kg/4 lb)

7 cups (1.75 L)  
32

### Serving:

1 cup (250 mL)  
½ cup (125 mL)  
½ cup (125 mL)  
16

olive oil  
diced onion  
minced garlic  
ground cumin  
white beans, drained and rinsed  
shredded cooked chicken  
dried oregano  
each salt and pepper  
Campbell's<sup>®</sup> Verve<sup>®</sup> Roasted Poblano and White Cheddar Soup with Tomatillos  
shredded Cheddar cheese, divided  
corn tortillas, lightly toasted

sliced green onions  
thinly sliced jalapeño peppers  
finely chopped fresh cilantro  
lime wedges

- 1. Enchiladas:** Preheat oven to 425°F (220°C). Heat oil in skillet set over medium heat; cook onion, garlic and cumin for about 5 minutes or until softened. Let cool slightly. In large bowl, toss together beans, chicken, onion mixture, oregano, salt and pepper until combined. Let cool completely. Stir in 3 cups (750 mL) shredded cheese.
- 2. Spread 2 cups (500 mL) soup in greased full size hotel pan.**
- 3. Place ¼ cup (60 mL) chicken mixture in each tortilla. Roll up tightly and place seam side down in prepared hotel pan. Top with remaining soup; sprinkle with remaining Cheddar cheese.**
- 4. Bake, uncovered, for 20 to 25 minutes or until bubbling and filling is heated through. Keep warm for serving.**

**Serving:** Plate 2 enchiladas per serving. Top with 1 tbsp (15 mL) green onions, ½ tbsp (7.5 mL) jalapeño pepper and ½ tbsp (7.5 mL) cilantro. Serve with lime wedge.



## Chicken and White Bean Enchiladas

PREP TIME: 25 MINS • COOK TIME: 30 MINS

TOTAL TIME: 55 MINS • MAKES: 16 SERVINGS

**Campbell's**  
FOODSERVICE

MADE TO SERVE<sup>™</sup>

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