

GRILLED SALMON & POMODORO SAUCE

Grilled salmon, fresh thyme and a zesty tomato base make this pasta dish a fresh favorite.



YIELD: 20 Servings	PORTION: 1 fillet / 4 oz. linguini		<i>suggested serving</i>
INGREDIENTS	WEIGHT	MEASURE	METHOD
Vegetable cooking spray Fresh salmon fillets, 4 oz. each		As needed 20 fillets	1. Preheat grill.
Campbell's Tomato soup Italian seasoning Water Diced tomatoes canned, drained	2 lb.	1-50 oz. can 1 Tbsp. 1-1/4 cups	2. Mix soup, water, parsley, Italian seasoning and diced tomatoes. Bring to simmer. 3. Grill salmon 8 to 12 minutes or until fish flakes easily when tested with a fork and internal temperature is 165°F or higher for 15 seconds.
Dried parsley flakes Dried thyme leaves, crushed Freshly ground pepper Parmesan cheese, grated (optional) Linguini, cooked, hot	5 lb.	3 Tbsp. 3 Tbsp. 1 tsp. 1 cup	4. Place 4 oz. hot linguini on a plate and top with 4 oz. of tomato sauce. Sprinkle with parmesan cheese and top with grilled salmon. Add 1 oz. of sauce on salmon and fresh herbs.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product. **REHEATING: CCP:** Reheat to 165°F. or higher for 15 seconds, within 2 hours.



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THE CULINARY ENHANCERS COLLECTION

CULINARY ENHANCER VARIETY	VOLUME	SKU	CULINARY ENHANCER VARIETY	VOLUME	SKU
<i>Campbell's® Condensed Cooking Soups</i>			<i>Broths & Stocks</i>		
Cream of Celery	50 oz.	01166	NEW! Campbell's® Condensed Beef Broth	26 oz.	18914
Cream of Chicken	50 oz.	01036	NEW! Campbell's® Condensed Chicken Broth	26 oz.	18913
Cream of Mushroom	50 oz.	01266	Swanson® Beef Broth	50 oz.	02422
Cream of Potato	50 oz.	02046	Swanson® Chicken Broth	50 oz.	09772
Tomato	50 oz.	00016	Swanson® Natural Goodness Chicken Broth	50 oz.	11334
New England Clam Chowder	50 oz.	01366	Swanson® Organic Chicken Broth	32 oz.	15634
			Swanson® Organic Beef Broth	32 oz.	16020
			Swanson® Organic Vegetable Broth	32 oz.	15635
			Swanson® Beef Stock	26 oz.	18031
			Swanson® Chicken Stock	26 oz.	18032
<i>Campbell's® Healthy Request® Soups</i>					
Healthy Request® Chicken Noodle	50 oz.	04142			
Healthy Request® Cream of Chicken	50 oz.	04143			
Healthy Request® Cream of Mushroom	50 oz.	04144			
Healthy Request® Tomato	50 oz.	04145			



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Campbell's Culinary ENHANCERS

redefine your culinary edge



RECIPE GUIDE

PUT THE ART OF
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...and redefine your culinary edge.

Take advantage of Campbell's® Culinary Enhancers; a creative tool that can enhance, inspire, and give you the culinary advantage you need in today's demanding kitchens.

By drawing on the inspiration of the Mother sauces, our staple condensed soups can add flavor and excitement to your creations. These "enhancers" can take the labor out of your recipes and guarantee you the gourmet results you need. Trust their core ingredients as your own, and utilize a perfect pre-made sauce or broth.

Try some of the recipes we have included here to get you started, but let them just be a catalyst for your own creations. Get creative, save time, and focus on what you do best – wow your patrons.



MUSHROOM & GOAT CHEESE PIZZA

Savory mushroom sauce, crispy red onions and creamy goat cheese make this pizza a Tuscan delight.



YIELD: 12 pizzas **PORTION:** 1-8 inch pizza *suggested serving*

INGREDIENTS	WEIGHT	MEASURE	METHOD
Vegetable oil Red onion, julienned Garlic, minced Campbell's Cream of Mushroom soup Parmesan cheese, shredded Fresh thyme leaves, chopped	1 lb. 4 oz.	2 Tbsp. 1 qt. 1-1/2 Tbsp. 1-50 oz. can 1-1/2 cups 1-1/2 Tbsp.	1. Heat oil in a sauté pan over medium-high heat; add onions and garlic and sauté 6-8 minutes or until golden brown. Cool to room temperature. Hold. 2. In a large bowl combine soup, onion-garlic mixture, cheese and thyme and mix well. Cover and refrigerate until ready to use.
Flatbread Crimini mushrooms sliced, sautéed Goat cheese, crumbled Parmesan cheese, shaved Cracked black pepper	6 oz. 1 lb. 4 oz.	12 1-1/2 cups 1 Tbsp.	3. To Prepare: For each pizza, lay out flatbread on clean, flat surface. Spread each flatbread with 1/2 cup soup-onion mixture. Top each pizza with sautéed mushrooms, 1-1/2 oz. goat cheese, and cracked black pepper. 4. To Serve: Bake pizzas in a preheated 425°F. conventional oven or 375°F. convection oven 8-12 minutes or until golden brown and bubbly. Quarter pizzas and serve with green salad.
Chopped fresh chives Fresh thyme leaves	1 cup 1/2 cup		5. For Garnish: Top with fresh chives and fresh thyme leaves.

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ORANGE CHICKEN & VEGETABLE STIR-FRY

Orange marmalade and soy sauce mix with chicken stock to make an unforgettable sauce that coats stir-fried chicken and crisp vegetables.



YIELD: 12 servings **PORTION:** 1-1/2 cups stir-fry / 1 cup rice *suggested serving*

INGREDIENTS	WEIGHT	MEASURE	METHOD
Broth Mixture Cornstarch Soy sauce, low-sodium Campbell's Condensed Chicken Broth Orange marmalade		1/3 cup 1/3 cup 1-26 oz. can 1 cup	1. In a bowl whisk together cornstarch and soy sauce until smooth. 2. Slowly whisk in broth and marmalade until incorporated and smooth; reserve.
Vegetable oil Boneless chicken breasts, julienned Garlic, minced Mixed fresh vegetables*	3 lb. 3 lb.	1/4 cup 2 Tbsp.	3. In a large sauté pan or wok, heat oil over high heat; add chicken strips and stir-fry 5-6 minutes or until golden. 4. Add garlic and sauté 1 minute. 5. Stir in vegetables and continue to stir-fry 4-5 minutes, or until vegetables are slightly tender. 6. Add broth mixture, cover and bring to a boil, stirring occasionally; cook 2-3 minutes. Keep warm.
Cooked rice, hot Toasted sesame seeds	3 qt. 4 Tbsp.		7. To Serve: Place 1 cup of cooked rice on a plate and top with 1-1/2 cups of stir-fry. Garnish with a 1 tsp. sprinkle of toasted sesame seeds over top.

*Broccoli, carrots, asparagus, green beans, red or green peppers, onions, snap peas or snow peas are all options.

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MUSHROOM ASPARAGUS RISOTTO

Fresh crispy asparagus, creamy mushroom sauce and shredded carrots come together to create this Italian specialty.



YIELD: 12 servings **PORTION:** 1-1/2 cups risotto *suggested serving*

INGREDIENTS	WEIGHT	MEASURE	METHOD
Vegetable oil Garlic, minced Onion, minced Asparagus tips Fresh mushrooms		3 Tbsp. 2 tsp. 2 tsp. 1-1/2 cups 1 cup	1. Heat oil in skillet over medium heat. Sauté garlic and onions until translucent. Add asparagus and mushrooms and sauté for 2 minutes.
Carrots, shredded Scallions, sliced Campbell's Cream of Mushroom soup Campbell's Condensed Chicken Broth Water Uncooked long grain rice Parmesan cheese, grated	9 oz. 3 oz. 1-50 oz. can 1-26 oz. can 2-1/2 cups 3 cups 1 cup	1-1/2 cups 1-1/2 cups 1-1/2 cups 1-26 oz. can 2-1/2 cups 3 cups 1 cup	2. Add rice. Continue to sauté for 2 minutes. Add carrots and scallions. 3. Add soup, broth, cheese and water and bring to a boil. Reduce to simmer. 4. Cover and cook for 25 minutes or until rice is tender.
Parmesan cheese, grated Thyme sprigs		1-1/2 cups 12 each	5. To Serve: Spoon 1-1/2 cups risotto into a hot soup plate or bowl. Garnish with fresh thyme sprig and grated Parmesan cheese.

Note: Ingredients can be transferred to a half steamtable pan, covered and baked in a 350°F. oven for 35-40 minutes, if desired.

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MAHOGANY WINGS

Plum sauce, molasses, soy sauce and garlic make these full flavored wings a delicious asian treat!



YIELD: 12 servings **PORTION:** 4 wings / 1/3 cup sauce *suggested serving*

INGREDIENTS	WEIGHT	MEASURE	METHOD
Campbell's Condensed Beef Broth Scallions, minced Plum sauce Soy sauce, low-sodium Molasses or honey Cider vinegar Garlic, minced	6 oz.	1-26 oz. can 3 cups 1-1/2 cups 1-1/2 cups 1 cup 1/2 cup 1/4 cup	1. In a half steamtable pan or stainless bowl combine all marinade ingredients; mix well. 2. Separate marinade into 2 equal portions.
Chicken wings, tips removed, rinsed Flour	6 lb. 2 lb.	48	3. Add chicken wings into 1 portion of the beef marinade mixture, cover and refrigerate 6 hours or overnight, stirring occasionally. 4. Remove chicken from marinade and dredge marinated wings with flour. Sauté until golden brown. Discard used marinade.
Water Cornstarch Scallions, minced Orange slices 1/4 inch thick		1/3 cup 3 Tbsp. 1/2 cup 12 slices	3. Transfer chicken and unused beef marinade portion to a half steamtable pan, add orange slices and slow-roast in a pre-heated 325°F convection oven for 1-1/2 to 2 hours or until tender. Remove chicken from braising liquid (keep warm) and transfer braising liquid to a sauce pan. 4. Combine cornstarch and water. Bring braising liquid to a boil and slowly whisk in cornstarch slurry; continue to whisk until mixture returns to a simmer and it thickens. Pour sauce over wings, toss to coat, sprinkle with scallions and serve.
Orange slices Scallion curls		6 each 6 each	5. Garnish wings with orange slices and scallions.

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