



**Nutrition Facts**

Serving Size 16 oz Bowl (10 fl oz prepared soup base + garnish)

**Amount Per Serving**

**Calories** 372

% Daily Value

|                           |        |               |
|---------------------------|--------|---------------|
| <b>Total Fat</b>          | 13.2g  | <b>20%</b>    |
| <b>Saturated Fat</b>      | 5.3g   | <b>27%</b>    |
| <b>Cholesterol</b>        | 62mg   | <b>21%</b>    |
| <b>Sodium</b>             | 1159mg | <b>48%</b>    |
| <b>Total Carbohydrate</b> | 36g    | <b>12%</b>    |
| <b>Dietary Fiber</b>      | 7.9g   | <b>32%</b>    |
| <b>Protein</b>            | 26.7g  | <b>53%</b>    |
| Vitamin A                 | 34%    | Vitamin C 14% |
| Calcium                   | 16%    | Iron 19%      |

 **TIP**

At a self-serve Soup Bar, actual patron food selections may vary. Variations will alter this recipe's nutrition analysis.

**Alternate method of service- Pre Made Soup Bowls for grab-and-go:**

Assemble garnish in 16 oz bowls in the back of the house.

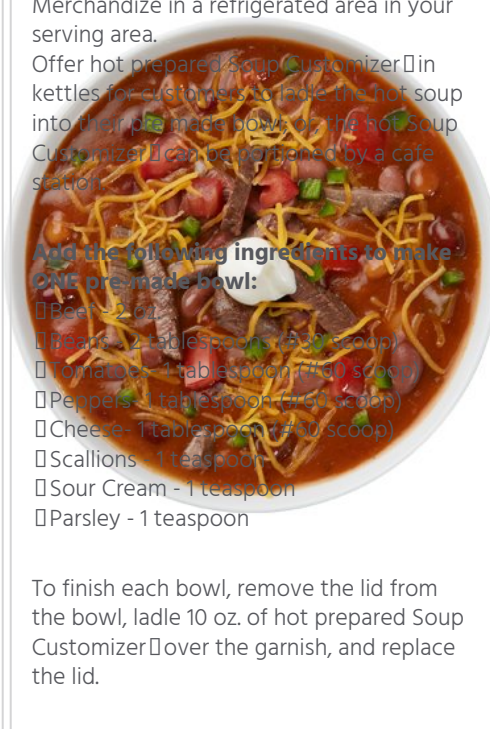
Merchandize in a refrigerated area in your serving area.

Offer hot prepared soup Customizer in kettles for customers to ladle the hot soup into their pre-made bowls. The hot Soup Customizer can be prepared by a cafe staff.

**Add the following ingredients to make ONE pre-made bowl:**

- Beef - 2 oz.
- Beans - 2 tablespoons (#50 scoop)
- Tomatoes - 1 tablespoon (#50 scoop)
- Peppers - 1 tablespoon (#50 scoop)
- Cheese - 1 tablespoon (#50 scoop)
- Scallions - 1 teaspoon
- Sour Cream - 1 teaspoon
- Parsley - 1 teaspoon

To finish each bowl, remove the lid from the bowl, ladle 10 oz. of hot prepared Soup Customizer over the garnish, and replace the lid.



**Total Time**  
**30 MIN.**

**Difficulty**  
**MEDIUM**

**Yields**  
**12**

**Serving & Size**  
**16 OZ BOWL (10 FL OZ PREPARED SOUP BASE + GARNISH)**

Offer prepared Campbell's® Vegetarian Chili Customizer™, beef, kidney beans, tomatoes, green or red peppers, cheddar cheese, scallions, sour cream, and parsley on your Soup Bar, to inspire patrons to create a delicious bowl of chili according to our Recipe Suggestion Card posted at your point of service. Expand the number of ingredients on your Soup Bar offerings to empower patrons to build their own custom creations. NOTE: Soup Bowl pictured depicts a self-serve station preparation by consumer and may not match the recipe below.

| INGREDIENTS                                      | WEIGHT | MEASURE    |
|--|--------|------------|
| Campbell's® Vegetarian Chili Customizer™, thawed | 8 lb.  | 2 pouches  |
| beef flank steak, grilled, thinly sliced         | 2 lb.  |            |
| kidney beans, canned, rinsed, drained            | 14 oz. | 1 1/2 cups |
| diced tomatoes, fresh                            | 10 oz. | 1 1/2 cups |
| green and red bell pepper, diced                 | 5 oz.  | 1 1/2 cups |
| Cheddar cheese, shredded                         | 6 oz.  | 1 1/2 cups |
| green onion                                      | 1 oz.  | 1/4 cups   |
| sour cream                                       | 2 oz.  | 1/4 cups   |
| fresh parsley, chopped                           | 1 oz.  | 1/4 cups   |



### INSTRUCTIONS

1. Prepare Campbell's® Vegetarian Chili Customizer according to package directions.

**NOTE:** This product is ready to heat and does not require reconstitution.

CCP: Hold for hot service at 190°F.

2. Place remaining ingredients in separate serving pans or bowls.

CCP: Hold for cold service at 41°F or lower.

3. Place all ingredients on the Soup Bar serving unit: prepared Soup Customizer in a heated kettle or hot well; remaining ingredients in cold pans.

CCP: To avoid food waste, ensure cold food on your Soup Bar is held at 41°F or lower, and ensure prepared Soup Customizer is held hot at 190°F.

4. Provide separate serving utensils for each ingredient, and 16 oz serving bowls.

NOTE: Combining 140°F garnish and 190°F hot soup will result in a finished bowl of soup that is approximately 165°F final serving temperature.