



Nutrition Facts

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

Amount Per Serving

Calories 230

% Daily Value

Total Fat	10.6g	16%
Saturated Fat	2.5g	13%
Cholesterol	72mg	24%
Sodium	1665mg	69%
Total Carbohydrate	9.4g	3%
Dietary Fiber	2.1g	8%
Protein	22.7g	45%
Vitamin A	8%	Vitamin C 15%
Calcium	8%	Iron 11%

 **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.

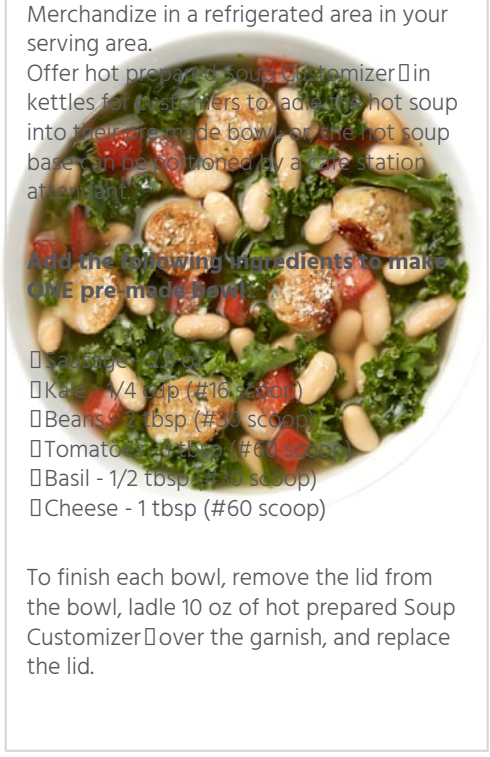
Merchandize in a refrigerated area in your serving area.

Offer hot prepared soup Customizer in kettles for customers to ladle into hot soup into their pre-made bowls or the hot soup base can be portioned by a self-serve station attendant.

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

- Sausage - 2 oz
- Kale - 1/4 cup (#16 scoop)
- Beans - 2 tbsp (#30 scoop)
- Tomato - 1/4 cup (#60 scoop)
- Basil - 1/2 tbsp (#30 scoop)
- Cheese - 1 tbsp (#60 scoop)

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® Savory Chicken Soup Customizer™, sausage, kale, white beans, tomatoes, basil, and parmesan cheese on your Soup Bar, to inspire patrons to create a delicious bowl of soup 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® Savory Chicken Soup Customizer™, thawed	4 lb.	1 pouches
ground turkey sausage, cooked	2 lb.	
kale, finely chopped	4 oz.	3 cups
small white beans, canned, rinsed, drained	14 oz.	1 1/2 cups
diced tomatoes, fresh	5 oz.	3/4 cups
fresh basil leaves, chopped	0 oz.	3/8 cups
Parmesan cheese, grated	2 oz.	3/4 cups



INSTRUCTIONS

1. Prepare Campbell's® Savory Chicken Soup Customizer according to package directions.

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.