

SUMMER VEGETABLE STACKS MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Total Time
80 MIN.


Serving & Size
SERVING (1 FILLED SANDWICH)

Difficulty
MEDIUM

Yields
24

Roasted slices of eggplant, zucchini, and yellow squash layered with Campbell's® Condensed Tomato Soup, parmesan cheese, nonfat ricotta, and fresh herbs baked until bubbly and golden.

Nutrition Facts	
Serving Size	SERVING (1 FILLED SANDWICH)
Amount Per Serving	
Calories 347	
	% Daily Value
Total Fat 9.2g	14%
Saturated Fat 3.8g	19%
Cholesterol 46mg	15%
Sodium 564mg	24%
Total Carbohydrate 48.7g	16%
Dietary Fiber 6.3g	25%
Protein 16.9g	34%
Vitamin A 12%	Vitamin C 28%
Calcium 19%	Iron 12%

INGREDIENTS	WEIGHT	MEASURE
olive oil		2 tbsp.
sweet onion, minced	15 oz.	3 cups
garlic, minced		2 tbsp.
Italian seasoning, crushed		2 tbsp.
 Campbell's® Condensed Tomato Soup , 50 oz ea		1 cans
water		3 cups
black pepper, ground		1 tsp.
reduced fat (part skim) ricotta cheese	48 oz.	6 cups
pasteurized liquid egg	6 oz.	3/4 cups
Italian seasoning, crushed		2 tbsp.
black pepper, ground		1/2 tsp.
Parmesan cheese, grated	2 oz.	1 cups
olive oil cooking spray		
eggplant, small, cut into 1/2- inch slices	41 oz.	4 ea.
zucchini, small, cut into 1/2 inch slices	52 oz.	13 ea.
yellow squash, small, cut into 1/2-inch slices	3 lb.	11 ea.
kosher salt		1/2 tsp.
black pepper, ground		1/2 tsp.
olive oil cooking spray		

SUMMER VEGETABLE STACKS MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Parmesan cheese, grated	1 oz.	1/2 cups
whole grain ciabatta roll, 1.8 ounce(s) each		24 ea.

INSTRUCTIONS

Sauce:

1. In large pot, heat oil over medium-high heat.
2. Add onions. Sauté for 4 minutes. Mix in garlic and seasoning blend. Cook for 2 minutes.
3. Stir in Campbell's® Condensed Tomato Soup, water and pepper. Bring to a simmer. Cook for 10 minutes until smooth. Keep warm. Reserve (Makes 2 qt. sauce).
CCP: Hold for hot service at 140°F or higher until needed.

Cheese Filling:

1. In bowl, mix together ricotta, egg, seasoning blend and pepper until smooth. Stir in Parmesan until smooth.
2. Cover and refrigerate until ready to use (Makes 2 1/4 qt. cheese mixture).
CCP: Hold for cold service at 41°F until needed.

Vegetables:

1. Spray sheet pans with non-stick cooking spray.
2. Lay sliced vegetables in single layers on sprayed sheet pans. Spray vegetable slices with non-stick cooking spray.
3. Evenly sprinkle with salt and pepper.

*Cut vegetables will yield 48- 1/2 inch slices each.

4. In a 400°F oven, roast vegetables for 20-25 minutes, or until vegetables start to caramelize and dry out. To cook evenly, turn half way through cooking time. Remove from heat. Cool to room temperature. Remove from pans.

Assembly:

1. Spraysheet pans with non-stick cooking spray. To form individual vegetable stacks, layer with the following:

- 1 eggplant slice
- 1-1/2 tablespoons ricotta filling
- 1-1/2 tablespoons tomato sauce
- 2 slices zucchini
- 2 slices yellow squash
- 1-1/2 tablespoons ricotta filling
- 1-1/2 tablespoons tomato sauce
- 1 eggplant slice
- 1-1/2 tablespoons tomato sauce
- 1 teaspoon Parmesan cheese

2. Bake in 350°F oven for 25-30 minutes, or until bubbly and golden. Remove from heat.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve:

1. Place vegetable stack inside whole-wheat ciabatta roll or as a side dish separately. Serve immediately.