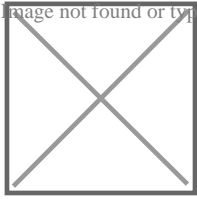


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TANGY SANDWICHES

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Nutrition Facts

Serving Size	1 EACH (3 OZ MEAT, 1/4 CUP SAUCE)	
Amount Per Serving		
Calories 396		
		% Daily Value
Total Fat 4.6g		7%
Saturated Fat 0.9g		5%
Cholesterol 59mg		20%
Sodium 862mg		36%
Total Carbohydrate 58.2g		19%
Dietary Fiber 2.2g		9%
Protein 29.9g		60%
Vitamin A 2%		Vitamin C 3%
Calcium 7%		Iron 16%

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Tip

Try making this recipe with roasted pork or ham instead of turkey.

Total Time

30 min.

Difficulty

easy

Yields

24

Serving & Size

1 EACH (3 OZ MEAT, 1/4 CUP SAUCE)

Looking for a new sandwich recipe that is quick and easy to make? Try our Tangy Sandwiches made with Campbell's® Condensed Tomato Soup. Brown sugar, mustard, and red wine vinegar give this dish a tangy flavor that your patrons are sure to love!

Ingredients

Weight Measure



Campbell's® Condensed Tomato Soup, 50 oz ea 50 oz. 1 cans

brown sugar 2 cups

mustard 1 cups

red wine vinegar 1 cups

cooked turkey, sliced thin 5 lb.

white sandwich roll, split 24 ea.

Instructions

1. In large pot, mix soup, sugar, mustard and vinegar. Heat over medium-high heat and bring to a boil, stirring constantly. Remove from heat and keep warm. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: May be served hot 140°F or higher, or chilled 40°F or lower.

2. Slice meat into thin slices. Stir meat into hot sauce and return to a simmer. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.

3. **To Serve:** Place 3 oz. meat on roll half. Using 2-oz. ladle, portion 1/4 cup sauce over meat. Top with remaining roll half and serve.