



Total Time
90 MIN.

Serving & Size
SERVING (6 OZ SPOODLE; 3/4 CUP)

Difficulty
EASY

Yields
150

This dish made with Campbell's® Classic Condensed Pouch Tomato Soup is perfect for your menu when fresh and local zucchini is in season...but this dish is so good, you'll want to make it year-round.

Nutrition Facts

Serving Size	SERVING (6 OZ SPOODLE; 3/4 CUP)	
Amount Per Serving		
Calories	55	
	% Daily Value	
Total Fat	0.9g	1%
Saturated Fat	0.4g	2%
Cholesterol	2mg	1%
Sodium	187mg	8%
Total Carbohydrate	9.8g	3%
Dietary Fiber	1.8g	7%
Protein	2.5g	5%
Vitamin A	2%	Vitamin C 28%
Calcium	3%	Iron 3%

INGREDIENTS

WEIGHT

MEASURE

Campbell's® Condensed Tomato Soup		1 pouches
lemon juice	9 oz.	1 cups
basil leaves, dried	1 oz.	3 tbsp.
garlic powder	0 oz.	3 tbsp.
zucchini, sliced into coins	27 lb.	6 3/4 gallons
green pepper, sliced	4 lb.	4 1/2 qt.
onion, sliced	5 lb.	4 1/2 qt.
Parmesan cheese, grated	14 oz.	1 qt.

INSTRUCTIONS

1. Heat the soup, lemon juice, basil, garlic powder, zucchini, pepper and onion in a tilt skillet over medium-high heat to a boil.
 2. Reduce the heat to low. Cover and cook for 15 minutes or until the vegetables are tender-crisp, stirring occasionally. Stir in the cheese.
- CCP:** Heat to 165 °F for 15 seconds.
CCP: Hold for hot service at 140 °F or higher.
3. Serve using a 6 oz spoodle (3/4 cup).



TIP

Easy Substitution: Also delicious with any favorite vegetable combination: sliced yellow summer squash, broccoli florets, cauliflower florets, sliced asparagus **and/or** sliced carrots.

Suggestion: Serve over hot cooked rice.