



Total Time
30 MIN.

Serving & Size
SERVINGS (8 FL. OZ.; 1 CUP)

Difficulty
MEDIUM


A cheesy velvety tomato soup made with shredded parmesan cheese, cream, olive oil and garlic.

Yields
13

Nutrition Facts	
Serving Size	SERVINGS (8 FL. OZ.; 1 CUP)
Amount Per Serving	
Calories 297	
% Daily Value	
Total Fat 18.8g	29%
Saturated Fat 9.1g	46%
Cholesterol 42mg	14%
Sodium 825mg	34%
Total Carbohydrate 20.6g	7%
Dietary Fiber 0.9g	4%
Protein 11.2g	22%
Vitamin A 17%	Vitamin C 6%
Calcium 26%	Iron 5%

INGREDIENTS

	WEIGHT	MEASURE
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Parmesan cheese, grated	11 oz.	3 1/4 cups
olive oil		333/1000 cups
garlic, peeled, chopped		3 tbsps.
 Campbell's® Condensed Tomato Soup , 50 oz ea		1 cans
water, boiling		5 cups
kosher salt		1/2 tsp.
black pepper, ground		1/4 tsp.
heavy cream		1 cups
balsamic vinegar		333/1000 cups

INSTRUCTIONS

1. Toast Parmesan cheese in a 350°F oven for 4-5 minutes, or until cheese starts to turn golden brown. Remove from oven and let cool. Reserve.
 2. Using a large sauce pot, heat half the oil over medium heat.
 3. Add garlic. Sauté about 1-2 minutes.
 4. Add Campbell's® Condensed Tomato Soup and water. Simmer for 5 minutes over low to medium heat.
 5. Add salt, pepper, and cream and reserved cheese. Simmer on low heat for 10 -12 minutes, or until all the cheese melts.
 6. Finish with balsamic vinegar.
- 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.
7. To serve, using an 8 fl. oz. ladle, portion 1 cup soup into serving bowl. Serve immediately.