

TUSCAN SHRIMP GAZPACHO SOUP MADE WITH CAMPBELL'S® SIGNATURE CREAMY TOMATO BASIL BISQUE



Total Time
30 MIN.

Serving & Size
1 CUP (8 FL OZ)

Difficulty
EASY

Yields
16

Combine thawed soup with red onions, cucumbers, roasted garlic and shrimp. Garnish with Caper Greek Yogurt. Featuring Campbell's® Signature Creamy Tomato Basil Bisque.

Nutrition Facts	
Serving Size	1 CUP (8 FL OZ)
Amount Per Serving	
Calories 152	
% Daily Value	
Total Fat 6.3g	10%
Saturated Fat 3.7g	19%
Cholesterol 54mg	18%
Sodium 834mg	35%
Total Carbohydrate 16.1g	5%
Dietary Fiber 2.5g	10%
Protein 7.3g	15%
Vitamin A 16%	Vitamin C 29%
Calcium 5%	Iron 4%

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Signature Creamy Tomato Basil Bisque, tray(s), 4 pounds each

4 lb.

1 ea.

cucumber, peeled, seeded, small diced

12 oz.

2 cups

red onion, small diced

10 oz.

1 cups

green pepper, small diced

10 oz.

1 cups

red bell pepper, small diced

10 oz.

1 cups

cilantro, chopped

1 oz.

1 cups

garlic, peeled, minced

2 tbsp.

olive oil

2 tbsp.

shrimp, large, peeled, deveined, chopped

1 lb.

plain nonfat Greek yogurt

3/4 cups

capers, jarred, rinsed, drained, chopped

2 tbsp.

fresh parsley, chopped

1 tbsp.

lemon juice

2 tbsp.

salt and pepper

INSTRUCTIONS

1. Combine first 9 ingredients together to make the soup. Mix well. Cover and refrigerate at least 2 hours before serving.
2. Combine remaining ingredients together to make the Greek Caper Yogurt. Mix well. Cover and refrigerate at least 2 hours before serving.
3. **To Serve:** For each serving, ladle 1 cup soup into chilled cup or bowl and garnish top with 1 Tbsp. Caper Greek Yogurt.