



# POWER 2COOK<sup>®</sup> PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

*Minced Beef Recipes made with:*

## **Campbell's<sup>®</sup> Primemincéd<sup>®</sup> Roast Beef** (code 11520)

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# Minced Chili Con Carne

Yield: **18 Servings**  
 Serving Size: **4 oz (115 g)**  
 Scoop Size: **#8**  
 Case Code: **11520**



18 Servings	Ingredient	18 Servings
Imperial		Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primemincéd® Roast Beef</b>	<b>1.7 kg (1 Tub)</b>
<b>½ cup</b>	<b>Campbell's® V8® Vegetable Cocktail</b>	<b>125 mL</b>
<b>2 tbsp</b>	<b>Chili Powder</b>	<b>30 mL</b>
<b>1 tbsp</b>	<b>Garlic Powder</b>	<b>15 mL</b>
<b>1 tsp</b>	<b>Ground Cumin</b>	<b>5 mL</b>
<b>1 lb</b>	<b>Cheddar Cheese, shredded (optional)</b>	<b>450 g</b>

1. Thaw **Primemincéd®** Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients except cheese. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans.  
 Top with shredded cheese.  
 Garnish with dollop of sour cream.



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# Minced Meatloaf

Yield: **18 Servings**  
 Serving Size: **3 ½ oz (100 g)**  
 Scoop Size: **#10**  
 Case Code: **11520**



18 Servings	Ingredient	18 Servings
Imperial		Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primemincéd® Roast Beef</b>	<b>1.7 kg (1 Tub)</b>
<b>½ cup</b>	<b>Ground Flaxseed</b>	<b>125 mL</b>
<b>¼ cup</b>	<b>Ketchup</b>	<b>75 mL</b>
<b>2 tbsp</b>	<b>Worcestershire Sauce</b>	<b>30 mL</b>
<b>1 tbsp</b>	<b>Onion Powder</b>	<b>15 mL</b>
<b>1 tsp</b>	<b>Ground Black Pepper</b>	<b>5 mL</b>

1. Thaw **Primemincéd®** Roast Beef in the refrigerator overnight. In a bowl, place crumbled bread and milk. Let soak until bread is soft.
2. In a separate bowl, add remaining ingredients. Stir until thoroughly combined. Add soaked bread and mix well.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.  
 Garnish with steak sauce.



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# Minced Salisbury Steak

Yield: **18 Servings**  
 Serving Size: **3 ½ oz (100 g)**  
 Scoop Size: **#10**  
 Case Code: **11520**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primemincéd® Roast Beef</b>	<b>1.7 kg (1 Tub)</b>
<b>½ cup</b>	<b>Campbell's® Cream of Mushroom Soup (undiluted)</b>	<b>125 mL</b>
<b>1 tbsp</b>	<b>Worcestershire Sauce</b>	<b>15 mL</b>
<b>1 tbsp</b>	<b>Onion Powder</b>	<b>15 mL</b>
<b>1 tsp</b>	<b>Dried Marjoram</b>	<b>5 mL</b>

1. Thaw **Primemincéd®** Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients (except gravy). Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover. Prepare gravy as per label.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Serve with gravy.

## Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green peas.  
 Garnish with steak sauce.



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# Minced Beef Bourguignon

Yield: **18 Servings**  
 Serving Size: **3 oz (90 g)**  
 Scoop Size: **#12**  
 Case Code: **11520**



18 Servings	Imperial	Ingredient	Metric
	<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primemincéd® Roast Beef</b>	<b>1.7 kg (1 Tub)</b>
	<b>1 tbsp</b>	<b>Tomato Paste</b>	<b>15 mL</b>
	<b>1 tsp</b>	<b>Onion Powder</b>	<b>5 mL</b>
	<b>1 tsp</b>	<b>Garlic Powder</b>	<b>5 mL</b>
	<b>¼ tsp</b>	<b>Ground Thyme</b>	<b>2 mL</b>

1. Thaw **Primemincéd®** Roast Beef in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots.



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# Minced Sweet & Sour Meatballs

Yield: 18 Servings  
 Serving Size: 3 ½ oz (100 g)  
 Scoop Size: #10  
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.  
 Garnish with additional sweet & sour sauce.



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# Minced Shepherd's Pie

Yield: 18 servings  
 Serving Size: 7 oz (200 g)  
 Scoop Size: Cut 3" x 2" rectangle  
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincned® Roast Beef	1.7 kg (1 Tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
<b>Topping:</b>		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.2 L
1 tbsp	Paprika	15 mL

1. Thaw **Primemincned**® Roast Beef in the refrigerator overnight.
2. Place in bowl. Add remaining ingredients except potato. Stir well until thoroughly combined.
3. Transfer to a shallow 9" x 12" pan. Spread with mashed potatoes and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Sprinkle top with paprika.
6. Cut into 18 servings each 3" x 2".

## Chef's Tips and Variations:

Serve with a minced vegetable such as carrots or mixed vegetable.  
 Garnish with barbeque sauce.



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# Minced Roast Beef and Horseradish

Yield: **18 Servings**  
 Serving Size: **3 oz (90 g)**  
 Scoop Size: **#12**  
 Case Code: **11520**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tbsp	Horseradish, pureed	15 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, add onion powder and pureed horseradish to **Primemincéd**® Roast Beef. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

## Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green beans or turnip. Garnish with additional pureed horseradish.



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