



Healthcare +

POWER 2COOK[®] PRO

EASY STEPS
■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Pureed Beef Recipes made with:

Campbell's[®] Primepuree[®] Roast Beef

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Pureed Beef Bourguignon

Yield: 18 Servings
 Serving Size: 3 ¾ oz (113 g)
 Scoop Size: #10
 Case Code: 11503



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
¼ tsp	Ground Thyme	1 mL

1. Thaw **Primepuree®** 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 creamy mashed potatoes and **Campbell's® Gardenpuree®** Sweet Carrots.



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Pureed Chili Con Carne

Yield: 18 Servings
 Serving Size: 4 oz (125 g)
 Scoop Size: #8
 Case Code: 11503



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
1 tbsp	Chili Powder	15 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Ground Cumin	5 mL
1 lb 2 oz	Cheddar Cheese, shredded (optional)	510 g

1. Thaw **Primepuree®** 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 pureed vegetable such as **Campbell's® Gardenpuree®** Green Beans. Garnish with additional shredded Cheddar cheese (optional).



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Pureed Sweet & Sour Meatballs

Yield: 18 Servings
 Serving Size: 4 oz (125 g)
 Scoop Size: #8
 Case Code: 11503



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth (optional)	250 mL

1. Thaw **Primepuree®** 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 **Campbell's® Gardenpuree®** Green Beans and mashed potatoes.
 Garnish with 1 tbsp (15 mL) additional sweet & sour sauce per serving.



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Pureed Shepherd's Pie

Yield: 18 servings
 Serving Size: 7 oz (210 g)
 Scoop Size: Cut in 3" x 2" rectangle
 Case Code: 11503



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
Topping:		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.16 L

1. Thaw **Primepuree®** 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. Cut into 18 servings each 3" x 2".

Chef's Tips and Variations:

Serve with **Campbell's® Gardenpuree®** Creamy Corn or Sweet Carrots.
 Garnish with barbecue sauce (optional).



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Pureed Beef Stew

Yield: 18 Servings
 Serving Size: 6 oz (180 g)
 Scoop Size: 2 x #12 or cut in 3" x 2" rectangle
 Case Code: 11503



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Beef	1.7 kg (1 Tub)
3 cups	Campbell's® Gardenpuree® Sweet Carrots	720 mL
1 ½ cups	Campbell's® Gardenpuree® Buttered Peas	360 mL
1 tsp	Paprika	5 mL
1 tsp	Garlic Powder	5 mL
1 tsp	Dried Basil, ground	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** in the refrigerator overnight.
2. In a bowl, add paprika, garlic powder and dried basil to **Primepuree®**. Stir well until thoroughly combined.
3. Spread **Primepuree®** Beef layer on bottom of 9" x 12" pan. Spread **Gardenpuree®** Buttered Peas evenly over top. Finish with layer of **Gardenpuree®** Sweet Carrots.
4. Cover.
5. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
6. Cut in 3" x 2" serving portions. Alternatively scoop using 2 x #12 scoops per serving.

Chef's Tips and Variations:

Serve with mashed potatoes.



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Pureed Roast Beef and Horseradish

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11503**



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

1. Thaw **Primepuree®** 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 creamy mashed potatoes and **Campbell's® Gardenpuree®** Green Beans.
 Garnish with 1 tbsp (15 mL) additional pureed horseradish per serving (optional).



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