



# POWER 2COOK<sup>®</sup> PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

*Pureed Chicken Recipes made with:*

## **Campbell's<sup>®</sup> Primepuree<sup>®</sup> Roast Chicken**

Pureed BBQ Chicken .....	2
Pureed Chicken Pot Pie .....	3
Pureed Teriyaki Chicken .....	4
Pureed Chicken à l'Orange .....	5
Pureed Herbed Chicken .....	6
Pureed Chicken Cacciatore .....	7
Pureed Sweet & Sour Chicken .....	8
Pureed Honey Garlic Chicken .....	9



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed BBQ Chicken

Yield: **18 Servings**  
 Serving Size: **3 ¾ oz (110 g)**  
 Scoop Size: **#10**  
 Case Code: **11502**



18 Servings	Ingredient	18 Servings
Imperial		Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primepuree® Roast Chicken</b>	<b>1.7 kg (1 Tub)</b>
<b>1 ¼ cups</b>	<b>Barbecue Sauce</b>	<b>325 mL</b>

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 a **Campbell's® Gardenpuree®** vegetable such as Sweet Carrots. Garnish with 1 tbsp (15 mL) additional barbecue sauce per serving.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Chicken Pot Pie

Yield: 18 Servings  
 Serving Size: 4 oz (125 g)  
 Scoop Size: #8  
 Case Code: 11502



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
1 ½ cups	Campbell's® Gardenpuree® Carrots	360 mL
1 ½ cups	Campbell's® Gardenpuree® Buttered Peas	360 mL
½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted)	125 mL
1 tsp	Garlic Powder	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** 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 mashed potatoes and **Campbell's® Gardenpuree® Creamy Corn**.  
 Substitute **Campbell's® Primepuree® Roast Turkey** for Roast Chicken to create Pureed Turkey Pot Pie.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Teriyaki Chicken

Yield: 18 Servings  
 Serving Size: 3 oz (90 g)  
 Scoop Size: #12  
 Case Code: 11502



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Teriyaki Sauce	75 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:

Garnish with 1 tsp (5 mL) additional teriyaki sauce.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Chicken à l'Orange

Yield: 18 Servings  
 Serving Size: 4 oz (125 g)  
 Scoop Size: #8  
 Case Code: 11502



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
2 cups	Campbell's® Gardenpuree® Carrots	480 mL
¼ cup	Orange Juice Concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

1. Thaw **Primepuree®** and **Gardenpuree®** 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®** Creamy Corn or Buttered Peas.



Visit us on the web at: [www.campbellshhealthcare.ca](http://www.campbellshhealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Herbed Chicken

Yield: **18 Servings**  
 Serving Size: **3 ¾ oz (113 g)**  
 Scoop Size: **#10**  
 Case Code: **11502**



18 Servings	Ingredient	18 Servings
Imperial		Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primepuree® Roast Chicken</b>	<b>1.7 kg (1 Tub)</b>
<b>¼ cup</b>	<b>Lemon Juice</b>	<b>75 mL</b>
<b>2 tsp</b>	<b>Italian Mixed Herbs, ground</b>	<b>10 mL</b>
<b>1 tsp</b>	<b>Garlic Powder</b>	<b>5 mL</b>

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 mashed potatoes and **Campbell's® Gardenpuree®** Creamy Corn. Substitute **Campbell's® Primepuree®** Roast Turkey for Roast Chicken to create Pureed Herbed Turkey.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Chicken Cacciatore

Yield: 18 Servings  
 Serving Size: 4 oz (125 g)  
 Scoop Size: #8  
 Case Code: 11502



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
½ cup	Tomato Sauce, pureed	125 mL
1 tsp	Italian herbs, mixed	5 mL
¾ cup	Parmesan Cheese, finely ground	180 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®** Buttered Peas or Sweet Carrots.  
 Garnish with 1 tbsp (15 mL) additional pureed tomato sauce per serving.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Sweet & Sour Chicken

Yield: 18 Servings  
 Serving Size: 4 oz (125 g)  
 Scoop Size: #8  
 Case Code: 11502



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1 cup	Sweet & Sour Sauce, smooth	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®** Buttered Peas.  
 Garnish with 1 tbsp (15 mL) additional sweet & sour sauce.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.

# Pureed Honey Garlic Chicken

Yield: **18 Servings**  
 Serving Size: **3 ¾ oz (113 g)**  
 Scoop Size: **#10**  
 Case Code: **11502**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
<b>3.75 lbs (1 Tub)</b>	<b>Campbell's® Primepuree® Roast Chicken</b>	<b>1.7 kg (1 Tub)</b>
<b>2 tbsp</b>	<b>Honey</b>	<b>30 mL</b>
<b>1 tbsp</b>	<b>Dijon Mustard</b>	<b>15 mL</b>
<b>1 tbsp</b>	<b>Brown Sugar</b>	<b>15 mL</b>
<b>1 tsp</b>	<b>Garlic Powder</b>	<b>5 mL</b>
<b>1 cup</b>	<b>Applesauce</b>	<b>250 mL</b>

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®** Butternut Squash.  
 Garnish with 1 tbsp (15 mL) additional applesauce.



Visit us on the web at: [www.campbellshealthcare.ca](http://www.campbellshealthcare.ca)

For great, up-to-date information about Campbell's innovative Healthcare products, programs, solutions, recipes and more. We provide delicious, nourishing, quality foods and the innovative solutions you need.