



Healthcare +

POWER 2COOK[®] PRO

EASY STEPS

■ EXCITING TEXTURE MODIFIED MENU SOLUTIONS ■

Pureed Fish Newburg Recipes made with:

Campbell's[®] Primepuree[®] Fish Newburg

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Pureed Orange Ginger Fish

Yield: 18 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #12
 Case Code: 11500



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
1 tbsp	Orange Juice Concentrate	15 mL
1 tsp	Ginger Powder	5 mL
1 tsp	Onion Powder	5 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 mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas.



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Pureed Seafood Newburg

Yield: 18 Servings
 Serving Size: 3 oz (90 g)
 Scoop Size: #12
 Case Code: 11500



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Dried Mustard	10 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).

Chefs Tips and Variations:

Serve with mashed potatoes and **Campbell's® Gardenpuree®** Butternut Squash.



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Pureed Fish with Tartar Sauce

Yield: **18 Servings**
 Serving Size: **3 ¾ oz (113 g)**
 Scoop Size: **#10**
 Case Code: **11500**



18 Servings		18 Servings
3.75 lbs (1 Tub)	Campbell's® Primepuree® Fish Newburg	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
1 cup	Tartar Sauce, pureed	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 creamy mashed potatoes and **Campbell's® Gardenpuree®** Buttered Peas. Garnish with 1 tbsp (15 mL) additional pureed tartar sauce per serving.



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