

Seasonal Vegetables Add A Splash Of Color And Fresh Flavor

(NAPSA)—Vegetables are an ideal canvas for showcasing sunny and seasonally inspired flavors, including fresh citrus, garlic, ginger and fresh herbs. The experts at Campbell's Kitchen have made it deliciously simple to enjoy eating vegetables. Following are two recipes to try.

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Chilled Shrimp Gazpacho

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Prep: 15 minutes

Cook: 3 hours

Makes: 6 servings (1½ cups each)

- 2 cups Swanson Vegetable Broth (Regular or Certified Organic)**
- ¾ cup V8 100% Vegetable Juice**
- 1 slice Pepperidge Farm Farmhouse Soft Hearty White Bread, torn into pieces**
- 4 cups grape or cherry tomatoes, cut into quarters**
- 1 small cucumber, peeled, seeded and diced (about 1 cup)**
- 1 cup diced cantaloupe or Cavaillon melon**
- 1 tablespoon balsamic vinegar**
- 3 fresh basil leaves, cut into very thin strips**
- ½ pound cooked small shrimp**
- Additional fresh basil leaves (optional)**

Place the broth, juice and bread in a blender. Cover and blend until the mixture forms a paste. Pour into a large bowl.

Stir the tomatoes, cucumber, cantaloupe, vinegar and basil in the bowl and season to taste.

Place ½ of the broth mixture into a blender. Cover and pulse about 5 times for a partially blended mixture. Pour

the mixture into a medium bowl. Repeat the blending process with the remaining broth mixture. Stir into the pureed mixture.

Cover and refrigerate for 3 hours or until the soup is cold.

Ladle 1 cup of the gazpacho into each of 6 chilled serving bowls. Top each serving of soup with about 2 shrimp and additional basil for garnish, if desired.

Savory Spinach with Blue Cheese and Walnuts

Prep: 15 minutes

Cook: 15 minutes

Makes: 6 servings (½ cup each)

- 1 tablespoon butter**
- 1 large sweet onion, halved and thinly sliced (about 1 cup)**
- 2 cloves garlic, sliced**
- 2 large tomatoes, seeded and chopped (about 3 cups)**
- ¾ cup Swanson Chicken Broth (Regular, Natural Goodness or Certified Organic)**
- 1 bag (11 ounces) fresh baby spinach**
- Ground black pepper**
- ¼ cup crumbled blue cheese (about 2 ounces)**
- 2 tablespoons chopped walnuts**

Heat the butter in a 12-inch nonstick skillet. Add the onion and garlic and cook until they're tender, stirring occasionally.



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Add the tomatoes, broth and spinach. Cook for 2 minutes or until the spinach is wilted. Season with the black pepper. Sprinkle with the cheese and walnuts, if desired.