

You'll never call them leftovers again!



1. A skillet supper!

(Leftovers sautéed in soup)

What's left in the refrigerator? The remains of a roast? A chunk of steak? Some string beans? Then it's time for a skillet supper! Just chop up your meat . . . add the vegetables. Blend in a can of Campbell's Tomato Soup. Heat in a skillet—and you have a hearty main dish that looks good, tastes good, and saves on the grocery bill, too!



Mm! Mm!



2. A creamy à la king!

(Leftovers creamed in soup)

Do you have a little leftover chicken or lamb? A few odds and ends of peas and potatoes? Then reach for one of Campbell's delicious cream soups . . . Cream of Mushroom or Celery or Chicken. Just blend in your leftovers, heat, and serve over crisp slices of toast or hot buttered biscuits.



Good!

3. A quick casserole!

(Leftovers baked in soup)

Toss right into a baking dish all you have of this or that . . . meat, vegetables, gravy. Add a fresh onion for a tang. Then pour in a can of Campbell's Vegetable Soup . . . or Beef . . . or Scotch Broth . . . and slip your casserole into the oven. For variety—add a pastry crust or a topping of mashed potato. It's a meal in a dish—and what a meal!



Campbell's Soups