



Total Time  
**MIN.**

Serving Size  
**12 OZ (1 1/2 CUPS)**

Difficulty  
**EASY**

Yields  
**12**

### INGREDIENTS

	WEIGHT	MEASURE
Butter, melted	1/4 cup	62 mL
Garlic, fine chopped	1 tbsp	15 mL
Carrots, small dice	2 cups	500 mL
Onions, small dice	1 1/2 cups	375 mL
Potatoes, small dice	2 cups	500 mL
Thyme, chopped	1 1/2 tsp	7 1/2 mL
Salt	1/2 tsp	2 1/2 mL
Pepper	1/4 tsp	1 1/4 mL
Verve® Lobster Bisque, thawed	1 4 lb Pouch	1 1.81 kg Pouch
Peas, frozen	2 cups	500 mL
Chives, diced	2 tbsp	30 mL
Lobster Meat, cooked & large dice	2 lbs	905 g
Pepperidge Farms Puff Pastry, 4x4 Round	12 each	12 each

### INSTRUCTIONS

Preheat oven: 350 degrees

- 1) In a large sauce pot, heat butter over medium heat, add garlic and lightly brown.
- 2) Add carrot, onions, potatoes and cook for 3-4 minutes on medium heat.
- 3) Add thyme, salt & pepper. Cook for additional 4-5 minutes.
- 4) Add lobster bisque & simmer for 15 minutes on low heat.
- 5) Reduce slightly, add peas, chives and lobster & simmer for additional 3-4 minutes.
- 6) Ladle 12 oz (1 1/2 cups) of Lobster Bisque into an oven-proof soup vessel.
- 7) Top with puff pastry and bake in 350 degree oven until golden brown.

#### Pre-baked Puffed Pastry Method (optional)

- 6) Bake puff pastry in 350 degree oven until golden brown & set aside.
- 7) To serve, place 12 oz (1 1/2 cups) in a large ramekin & top with pre-baked puff pastry.