

Bubbling French Onion Dip

TOTAL TIME
60 min

SERVINGS
6



A decadent, warm, and creamy dip that oozes with flavour! Signature French Onion soup blends with rich cream cheese, sour cream, and Gruyère, while a touch of Dijon mustard and Parmesan bring it all together. Perfect for impressing your guests with a bubbling, savoury treat.

MADE WITH

Campbell's Signature French Onion
SIGNATURE SOUPS CASE CODE 08171

Ingredients

½ tub (905 g)	Signature French Onion
3 packages (250 g each)	Brick-style plain cream cheese
375 g	Sour cream
172 g	Mayonnaise
120 g	Dijon mustard
4.6 g	Pepper
70 g	Parmesan cheese, grated
30 g	Fresh Chives, finely chopped
330 g	Gruyère cheese, grated
32 slices	Baguettes, each sliced into ¼-inch / 1 cm thick slices
175 mL	Olive oil
24 g	Fresh parsley, finely chopped

Directions

- 1 In large mixer, beat together French Onion Soup, cream cheese, sour cream, mayonnaise, mustard and pepper until smooth. Stir Parmesan cheese and chives.
 - 2 Divide 250 mL (1 cup) dip among 8 baking dishes/ramekins. Sprinkle each with 45 mL (3 tbsp) Gruyère cheese. Cover and refrigerate for up to 2 days.
 - 3 Brush baguette slices with olive oil.
 - 4 Preheat oven to 220°C (425°F). Per 2 servings, bake dip in 1 baking dish for 10 to 12 minutes or until golden brown and bubbly. Meanwhile, toast 8 baguette slices on baking sheet for about 5 minutes or until golden brown.
- Serve dip with toasted baguette slices. Garnish with 5 mL (1 tsp) parsley.