RECIPES > SOUPS, STOCKS & BASES

Caramelized Mushroom Flatbread

Campbell's Foodservice

TOTAL TIME
65 mins

SERVINGS
24



Toasted flatbread topped with a garlic and herb cream sauce, golden mushrooms and creamy cheese is a simple yet sophisticated appetizer or light lunch.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Cream of Leek and Potato**
CASE CODE 13031

Ingredients

30 mL	Olive oil
15 g	Garlic, minced
3 g	Thyme, fresh, finely chopped
4 g	Sage, fresh, finely chopped
½ tub (907 g)	Signature Cream of Leek and Potato
500 mL	Table cream (18%)
60 g	Butter
1360 g	Assorted mushrooms *
1360 g	Oil
6 g	Salt
3 g	Black Pepper
12	Baked flatbreads (18- x 10-inch/45 x 25 cm each)
710 g	Asiago cheese, shredded
180 g	Goat cheese, crumbled
120 g	Baby arugula

Directions

1. Heat oil in large stock pot set over medium heat; cook garlic, thyme and sage for about 3 minutes or until fragrant. Stir in soup and cream. Bring to simmer; cook for 10 to 12 minutes or until slightly reduced. Let cool completely.

2. Heat butter and oil in large skillet set over medium-high heat; add mushrooms and cook for 12 to 15 minutes or until golden and tender. Season with salt and pepper. Let cool completely.

3. Spread 125 mL (½ cup) sauce over each flatbread. Top with 56 g (½ cup) Asiago, 44 g (½ cup) mushrooms and 28 g (¼ cup) crumbled goat cheese Wrap well and refrigerate for up to 1 day.

4. Bake in 200°C (400°F) oven on convection, for about 6 minutes or until bottom is crisp and top is golden. Cut into pieces. Top with 12 g (½ cup) arugula.

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