

CARAMELIZED MUSHROOM FLATBREAD



Total Time
65 MIN.

Serving Size
1/2 FLATBREAD

Difficulty
EASY

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

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
olive oil	2 tbsp	30 mL
minced garlic	1 tbsp	15 mL
finely chopped fresh thyme	1 tbsp	15 mL
finely chopped fresh sage	1 tbsp	15 mL
Campbell's Signature Condensed Cream of Leek and Potato Soup	1/2 tub (2 lb)	1 tub (905 g)
18% table cream	2 cups	500 mL
butter	1/4 cup	60 mL
assorted mushrooms (such as button, cremini, oyster, shiitake and portobello)	3 lb	
oil	1/4 cup	60 mL
salt	1 tsp	5 mL
pepper	1/2 tsp	3 mL
baked flatbreads (about 18- x 10-inch/45 x 25 cm each)		
shredded Asiago cheese	6 cups	1 L
crumbled goat cheese	3 cups	750 mL
baby arugula	6 cups	1 L

Tip

- Lightly dress greens with olive oil, lemon juice, salt and pepper before garnishing pizza if desired.
- Substitute crumbled blue cheese for the goat cheese if desired.

Tips:



INSTRUCTIONS

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 1/2 cup (125 mL) sauce over each flatbread. Top with 1/2 cup (56 g/2 oz) Asiago, 1/2 cup (125 mL) mushrooms and 1/4 cup (125 mL) crumbled goat cheese. Wrap well and refrigerate for up to 1 day.
- Bake in 400°F ((200 C)) oven on convection, for about 6 minutes or until bottom is crisp and top is golden. Cut into pieces. Top with 1/2 cup (125 mL) arugula.