

Creamy Tomato and Spinach Chicken Bites

 TOTAL TIME
40 min

 SERVING / SIZE
1

 SERVINGS
48


Creamy Tomato Bisque enrobes tender chicken and baby spinach, nestled in a delicate vol-au-vent puff pastry, and topped with seasoned breadcrumbs. These melt-in-your-mouth appetizers are a perfect blend of creamy, savoury, and crispy flavours.

MADE WITH


Pepperidge Farm® Patty Shells

CASE CODE 07569


Verve® Tomato Roasted Red Pepper Bisque with Gouda

CASE CODE 23323

Ingredients

48	Pepperidge Farm® Patty Shells
1	Egg
1 mL	Water
125 mL	Verve® Tomato Roasted Red Pepper Bisque with Gouda
30 mL	35% whipping cream
123 g	Cubed cooked chicken
45 g	Loosely packed baby spinach
14 g	Butter
1 clove	Garlic, minced
50 g	Dried breadcrumbs
3 g	Chives (Fresh), finely chopped
1 g	Dried oregano

Directions

- 1 Preheat oven to 375°F (190°C). Whisk egg with water. Brush pastry shells with egg wash. Bake for 20 to 25 minutes.
- 2 Meanwhile, heat bisque and cream in small saucepan set over medium heat; bring to a simmer. Stir in chicken; cook for 5 minutes, stirring often, until chicken is heated through. Add spinach; cook for 1 minute or until wilted.
- 3 Meanwhile, melt butter in small skillet. Cook garlic for 1 minute or until softened. Stir in breadcrumbs, chives, oregano and pepper. Cook for 2 minutes or until toasted.
- 4 Spoon chicken mixture evenly into baked pastry shells. Sprinkle with breadcrumb mixture.
- 5 *Tip:* Add pinch of cayenne to bisque for a spicy addition. Substitute cooked baby shrimp for chicken.