

CREAMY TOMATO AND SPINACH CHICKEN BITES



Nutrition Facts

Serving Size	1
Amount Per Serving	
Calories 80	
% Daily Value	
Total Fat 5g	8%
Saturated Fat g	0%
Cholesterol 10mg	3%
Sodium 70mg	3%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Protein 2g	4%
Vitamin A %	Vitamin C %
Calcium 0%	Iron %

Total Time
MIN.

Serving Size
1

Difficulty
EASY

Smooth tomato bisque enrobes tender chicken in these melt-in-your-mouth appetizers.

Yields
48

INGREDIENTS

WEIGHT

MEASURE

Pepperidge Farm® Puff Pastry Mini Shells, thawed

Egg

water	1 tbsp	1 mL
Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda	1/2 cup	125 mL
35% whipping cream	2 tbsp	30 mL
cubed cooked chicken	1/2 cup	125 mL
loosely packed baby spinach	11/2 cups	375 mL
butter	1 tbsp	15 mL
garlic, minced	1 clove	1 clove
dried breadcrumbs	1/3 cup	75 mL
finely chopped fresh chives	1 tbsp	15 mL
dried oregano	1/2 tsp	2 mL

Pepper

Tip: Add pinch of cayenne to bisque for a spicy addition. Substitute cooked baby shrimp for chicken.

INSTRUCTIONS

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.