

# Lobster Bisque Seafood Bake

*Campbell's*  
Foodservice

SERVINGS

10



A rich, indulgent bake featuring tender poached scallops, succulent shrimp, and sweet jumbo lump crabmeat. Smothered in velvety Verve® Lobster Bisque and topped with melted provolone, this casserole is baked until golden and bubbling—an elegant, comforting dish that celebrates the best of the sea.

## MADE WITH



**Verve® Lobster Bisque**  
CASE CODE 23412

## Ingredients

907 g	Scallops, poached
500 g	Shrimp, peeled, deveined and poached
280 g	Crabmeat, jumbo lump
1 pouch (1.81 kg)	<b>Verve® Lobster Bisque</b> , heated
600 g	Provolone cheese, shredded

## Directions

- 1 Preheat oven to 191°C (375°F)
- 2 Place 3 poached scallops in center of a 283 g (10 oz) casserole dish.
- 3 Place 2 shrimp on either end of dish.
- 4 Top with 28 g (1 oz) jumbo lump crabmeat.
- 5 Cook Verve® Lobster Bisque until minimum of 74°C (165°F) is reached. Cover seafood with 177 mL (6 oz) of bisque, then 57 g (2 oz) of provolone cheese.
- 6 Bake at oven for 10-15 minutes. (Until cheese is golden brown and casserole is bubbling.)