

Mushroom & Goat Cheese Pizza

SERVINGS
24



Try our Mushroom & Goat Cheese Pizza served on flatbread and made with Signature Cream of Mushroom Soup. Substitute your traditional pizza sauce for our Cream of Mushroom Soup for a delicious, rich and flavourful pizza that everyone will love.

MADE WITH

Campbell's Signature Cream of Mushroom
SIGNATURE SOUPS CASE CODE 08172

Ingredients

30 mL	Vegetable oil
350 g	Red onion, julienned
60 g	Garlic, minced
1 tub (1.81 kg)	Signature Cream of Mushroom
150 g	Parmesan cheese, shredded
1.5 g	Fresh thyme leaves, chopped
12 each	Flatbread
375 g	Red onion, sliced
364 g	Cremini mushroom, sliced, sautéed
180 g	Garlic, roasted, peeled, minced
560 g	Goat cheese, crumbled
150 g	Parmesan cheese, shaved
6 g	Cracked black pepper
48 g	Chives, chopped
½ cup	Fresh thyme leaves, chopped

Directions

- 1 Heat oil in a sauté pan over medium-high heat; add onions and garlic and sauté 6-8 minutes or until golden brown. Cool to room temperature. Hold.
- 2 In a large bowl combine soup, onion-garlic mixture, cheese and thyme and mix well. Cover and refrigerate until ready to use.

To Prepare

Lay out flatbread on a clean, flat surface. Spread each flatbread with 1/2 cup soup-onion mixture. Top with 25 g (1/4 cup) red onion, 20 g (2 tbsp) sautéed mushrooms, 16 g (1 tbsp) garlic, 15 g (2 tbsp) goat cheese, 10 g (2 tbsp) shaved Parmesan and a sprinkle of cracked black pepper.

To Serve

Bake pizzas in a pre-heated 220°C (425°F) conventional or 191°C (375°F) convection oven 8-12 minutes or until golden brown and bubbly. Quarter pizzas (one portion is 2 pieces) and serve with green salad.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F) or higher until needed.

For Garnish:

Top with fresh chives and fresh thyme leaves.