



perfect  pairings



### Tip

Serve Soup and Sandwich Together.  
Garnish soup with a sprig of fresh dill. Also  
consider using dill flavoured cream cheese  
on the bagel.

Total Time  
**MIN.**

Difficulty  
**EASY**

Yields  
**1**

Serving Size  
**SOUP AND SANDWICH**

Maine Course: A perfectly decadent pairing for lunch or even dinner! Capers and thinly sliced red onion act as perfect counterpoints to the rich lobster bisque and the savoury smoked salmon on an Everything bagel.

## INGREDIENTS

## WEIGHT

## MEASURE

CAMPBELL'S® VERVE® Lobster Bisque

|                             |        |        |
|-----------------------------|--------|--------|
| Dempster's Everything Bagel | 1 each | 1 each |
| Cream Cheese                | 2 oz   | 62 mL  |
| Smoked Salmon               | 4 oz   | 113 g  |

Capers

Red Onion, thinly sliced

## INSTRUCTIONS

1. Prepare Soup according to product instructions.
2. Lightly toast bagel.
3. Spread softened cream cheese on 1 bottom half of bagel.
4. Top with smoked salmon.
5. Garnish with capers and thinly sliced red onions.