

PERFECT PAIRINGS: TOMATO ROASTED RED PEPPER BISQUE WITH A GOUDA & ASPARAGUS SANDWICH



perfect pairings

Total Time
MIN.

Serving Size
SOUP AND SANDWICH

Difficulty
EASY

Yields
1

All Grown Up: An adult twist to the classic 'tomato soup and grilled cheese.' The tomato and roasted red pepper flavours within this bisque intermingle with the flavours of the Gouda cheese and asparagus on marble rye bread.



Tip

Serve Soup and Sandwich Together. Garnish Soup with croutons. Also consider using havarti instead of gouda for the sandwich.

INGREDIENTS

WEIGHT

MEASURE

CAMPBELL'S® VERVE® Tomato Roasted Red Pepper Bisque

Asparagus Spears, grilled	3 each	3 each
Canada Bread Marble Rye Bread	2 slices	2 slices
Butter or Olive Oil	1 tsp	5 mL
Gouda Cheese	4 oz	113 g

INSTRUCTIONS

1. Prepare Soup according to product instructions.
2. Grill asparagus and set aside.
3. Gently brush outside of bread with butter or olive oil.
4. Add Gouda cheese and grilled Asparagus spears.
5. Grill sandwich until the cheese melts.