



Nutrition Facts

Serving Size	1/2 pizza
Amount Per Serving	
Calories	370
% Daily Value	
Total Fat	25g38%
Saturated Fat	g0%
Cholesterol	40mg13%
Sodium	580mg24%
Total Carbohydrate	g0%
Dietary Fiber	3g12%
Protein	12g24%
Vitamin A	%
Calcium	15%
Vitamin C	%
Iron	%



Total Time  
**15 MIN.**

Serving Size  
**1/2 PIZZA**

Difficulty  
**MEDIUM**

Yields  
**4**

These simple pizzas go together quickly and easily, but look – and taste! –sophisticated. Try them as appetizers or serve with soup and a salad for a relaxed supper.

## INGREDIENTS

	WEIGHT	MEASURE
Pepperidge Farm® Puff Pastry, thawed but still cold	1 sheet	1 sheet
butter	1 tbsp	15 mL
white or cremini mushrooms, sliced	6 oz	175 g
cloves garlic, minced	2 cloves	2 cloves
white wine	1/4 cup	60 mL
salt and pepper		
Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda, divided	1/2 cup	125 mL
shredded fresh mozzarella	1 cup	250 mL
grape tomatoes, halved	10 pinch each	10 pinch each
crumbled goat cheese, divided	1/4 cup	60 mL
basil leaves, thinly sliced	12 pinch each	12 pinch each

## INSTRUCTIONS

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Halve pastry lengthwise; place both halves on prepared baking sheet. Set aside
3. Melt butter in a large skillet over medium heat. Sauté mushrooms and garlic for 5 to 7 minutes or until golden brown; pour in wine and sprinkle with salt and pepper. Cook for 3 to 4 minutes more, or until wine has mostly evaporated. Remove from heat and set aside.
4. Assemble pizzas: Spread 1/4 cup Campbell's® Verve® Tomato Roasted Red Pepper Bisque with Gouda evenly over each piece of puff pastry half, leaving a 1/2-inch (1 cm) border uncovered. Sprinkle each piece evenly with 1/2 cup mozzarella.
5. Sprinkle one piece of pastry with cooked mushrooms, pressing down lightly with back of spatula. Sprinkle other piece with tomatoes, pressing down lightly with back of spatula.
6. Bake for 20 to 25 minutes, or until pastry is golden brown; remove from oven.
7. Sprinkle each pizza with 2 tbsp crumbled goat cheese; let sit for 10 minutes. Sprinkle with basil. Cut each pizza into four pieces before serving.



### Tip

Tip: Top pizzas with your favourite cured meat, such as salami or prosciutto. Cook ahead and refrigerate; reheat in oven preheated to 400°F (200°C) for 5 to 6 minutes or until heated through. To deflate large bubbles in the cooked pastry, poke with a toothpick.