# Roasted Cauliflower & Cheddar Chowder

Campbell's Foodservice

| TOTAL TIME | SERVING / SIZE | SERVINGS |
|---|---|---|
| 45 mins | 1 cup | 12 |

A rich, creamy chowder featuring *Verve*® Aged White Cheddar and Cauliflower Soup, roasted cauliflower, bacon, potatoes, and celery for a savoury, comforting flavour.

MADE WITH

Campbell's VERVE® SOUPS

***Verve*® Aged White Cheddar and Cauliflower Bisque**

CASE CODE 28975

## Ingredients

| | |
|---|---|
| **4.9 mL** | Oil |
| **225 g** | Bacon, raw, diced |
| **227 g** | Onions, diced |
| **100 g** | Celery, diced |
| **300 g** | Russet Potatoes, peeled, diced |
| **1 head** | Cauliflower florets, roasted |
| **15 g** | Garlic, minced |
| **1 pouch (1.81 kg)** | *Verve*® Aged White Cheddar and Cauliflower Bisque |
| **150 g** | Scallions, thin sliced |

## Directions

1. Heat a pot over medium heat. Add oil and diced bacon. Cook for 5-7 minutes or until bacon starts to brown.
2. Stir in Onion, celery, potatoes and roasted cauliflower. Lower heat and cook, stirring occasionally for 5 minutes. Add minced garlic and cook for another 3-5 minutes.
3. Add in soup and bring to a simmer. Cook over low heat and stir occasionally. Simmer for 10-15 minutes or until potatoes are tender.
4. Garnish with sliced scallions , crusty bread, crispy bacon

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