

Roasted Cauliflower White Cheddar Flatbread

 TOTAL TIME
30 min

 SERVING / SIZE
1 Flatbread

 SERVINGS
4


White Cheddar cauliflower sauce on baked puff pastry made with Campbell's® Verve® Aged White Cheddar & Cauliflower Bisque. Topped with sautéed onions, roasted cauliflower florets, white cheddar and finished with watercress.

MADE WITH



Pepperidge Farm® Puff Pastry Sheets
 CASE CODE 18463



Verve® Aged White Cheddar and Cauliflower Bisque
 CASE CODE 28975

Ingredients

4 each	Pepperidge Farm® Puff Pastry Sheets , 4 ½ x 12-inch rectangle
350 mL	Onion sliced, sautéed
125 mL	Cauliflower florets, roasted
30 mL	Verve® Aged White Cheddar and Cauliflower Bisque , cook & hold
113 g	White cheddar cheese, shredded
142 g	Watercress

Directions

For Each Serving:

- 1 Preheat oven to 232 °C (450° F). Lay puff pastry out on a small sheet pan lined with parchment paper. Top with Campbell's® Verve® Aged White Cheddar & Cauliflower Bisque, onions, cauliflower and cheese.
- 2 Bake in oven for 7 - 10 minutes until browned and bubbling.
 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.
- 3 Remove from oven and top with watercress.
- 4 Slice and serve immediately.