Roasted Cauliflower White Cheddar Flatbread

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
30 min	1 Flatbread	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.

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