Roasted Red Pepper Dip with Walnut and Goat Cheese

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
30 min	¼ 2 cup (500 mL) dish	32



A rich and flavourful dip made with *Verve*® Tomato Roasted Red Pepper Bisque, creamy gouda, garlic, parmesan, crumbled goat cheese, and toasted walnuts. Serve with crispy flatbreads, a deliciously indulgent appetizer, and perfect for sharing.

MADE WITH

Campbell's VERVE® SOUPS

***Verve*® Tomato Roasted Red Pepper Bisque with Gouda**

CASE CODE 23323

Ingredients

8 pkg (250 g each)	Brick-style plain cream cheese
1 pouch (1.81 kg)	*Verve*® Tomato Roasted Red Pepper Bisque with Gouda
48 g	Minced garlic
400 g	Parmesan cheese, grated
926 g	Goat cheese, finely crumbled
130 g	Walnuts, finely chopped
16	Flatbreads (1260 g / 45 oz)
125 mL	Olive oil
60 g	Parsley (fresh), finely chopped

Directions

1. Using large electric mixer, beat cream cheese until smooth. Beat in soup and garlic until blended. Stir in Parmesan cheese. Makes 16 cups (4 L).
2. Divide among eight 2-cup (500 mL) baking dishes or ramekins. Sprinkle each with ½ cup (125 mL) goat cheese and 2 tbsp (30 mL) walnuts. Cover and refrigerate for up to 2 days.
3. Brush each flatbread with 1 ½ tsp (8 mL) olive oil.
4. Preheat oven to 425°F (220°C) and preheat grill to medium-high heat. Bake dip for 8 to 10 minutes or until heated through and bubbly. Garnish with 1 tsp (5 mL) parsley.

   Meanwhile, grill flatbread for 1 to 2 minutes per side until grill-marked and toasted. Cut into 1-inch (2.5 cm) slices. Serve each dip with 2 flatbreads cut into slices.

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