

WALNUT AND GOAT CHEESE ROASTED RED PEPPER DIP



Total Time
30 MIN.

Serving Size
1/4 2-CUP (500 ML) DISH

Difficulty
EASY

This gourmet dip delivers big yummy flavours and comes together quickly and easily for an sharing appetizer.

Yields
32

INGREDIENTS

	WEIGHT	MEASURE
brick-style plain cream cheese	8 pkg (8 oz each)	8 pkg (250 g each)
Campbell's Verve Tomato Roasted Red Pepper Bisque with Gouda	1 pouch (4 lb)	1 pouch (1.81 kg)
minced garlic	1/4 cup	60 mL
grated Parmesan cheese	4 cups	1 L
finely crumbled goat cheese	4 cups	1 L
finely chopped walnuts	1 cup	250 mL
flatbreads (45 oz/1260 g)		
olive oil	1/2 cup	125 mL
finely chopped fresh parsley	1/2 cup	125 mL

INSTRUCTIONS

- 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).
 - Divide among eight 2-cup (500 mL) baking dishes or ramekins. Sprinkle each with 1/2 cup (125 mL) goat cheese and 2 tbsp (30 mL) walnuts. Cover and refrigerate for up to 2 days.
 - Brush each flatbread with 1 1/2 tsp (8 mL) olive oil.
- 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.

Tip

- Alternatively, serve with pita breads, baguette toasts or artisanal crackers.
- Sprinkle with pinch of hot or sweet smoked paprika before serving.

Tips: