RECIPES > SOUPS, STOCKS & BASES

White Cheddar Cauliflower Alfredo

Campbell's Foodservice

TOTAL TIME
30 min

SERVINGS
12

Rich and creamy white Cheddar alfredo made with *Campbell's*® *Culinary Reserve* Aged White Cheddar & Cauliflower Bisque and infused with cauliflower and sun-dried tomatoes.

MADE WITH

Campbell's VERVE® SOUPS

***Verve*® Aged White Cheddar and Cauliflower Bisque**
CASE CODE 28975

Ingredients

170 g	Unsalted butter
31 g	Garlic, minced
642 g	Cauliflower florets, roasted
47 g	Sun-dried tomatoes, chopped
1 pouch (1.81 kg)	*Verve*® Aged White Cheddar and Cauliflower Bisque
2.3 kg	Fettuccine pasta, cooked
25 g	Parmesan cheese, grated
8 g	Fresh parsley, minced

Directions

1. Heat an 8-inch pan and add in 1 tablespoon butter. Once melted add 1 teaspoon garlic. Cook for 1 minute.

2. Add 107 g (½ cup) roasted cauliflower and 10 g (1 tbsp) sun-dried tomato. Stir and cook for 2 minutes.

3. Using a 6 oz. ladle, add *Campbell's*® Culinary Reserve Aged White Cheddar & Cauliflower Bisque to pan. Stir and cook for 2 minutes.

4. Add 350 g (1½ cups) of cooked fettucine to pan. Toss with sauce to mix well. Cook for 3 minutes tossing often, until sauce thickens slightly and coats the pasta.
CCP: Heat to a minimum internal temperature of 74° (165°F) for 1 minute.
CCP: Hold for hot service at 60° (140°F) or higher until needed.

5. To serve, plate pasta and sauce in a shallow bowl. Top with 1 teaspoon of parmesan cheese and 2.5 g (½ tsp) of parsley.

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