

WHITE CHEDDAR CAULIFLOWER TOAST



Total Time
MIN.

Serving Size
2 SLICES

Difficulty
EASY

Yields
6

Roasted cauliflower florets in a white cheddar sauce made with Campbell's® Verve® Aged White Cheddar & Cauliflower Bisque, bacon and parmesan. All served on top of toasted sourdough with a poached egg.

INGREDIENTS

	WEIGHT	MEASURE
Sourdough Bread 1/2 inch slice	12 slices	12 slices
Canola Oil	2 tbsp	30 mL
Cauliflower Florets Roasted	2 head	2 head
Campbell's® Verve® Aged White Cheddar & Cauliflower Bisque Cook Hold	3 cups	750 mL
Bacon Cooked, Diced	1 cup	250 mL
Paprika, Smoked	1/2 tsp	2 mL
Nutmeg Ground	1/4 tsp	1 mL
Black Pepper Ground	1/2 tsp	2 mL
Parmesan Cheese Grated	3/4 cup	187 mL
Poached Egg	12 each	12 each
Chives Thinly Sliced	2 tbsp	30 mL

INSTRUCTIONS

1. Toast or grill bread slices and reserve.
 2. Add oil to a large pan over med-high heat. Add cauliflower florets to pan and toss to coat. Allow florets to brown, tossing every few minutes until most pieces are golden brown. Place pan in a pre-heated oven at 375°F and cook until tender, about 10 minutes.
 3. While cauliflower is cooking, in a bowl combine Campbell's® Culinary Reserve Aged White Cheddar & Cauliflower Bisque, bacon, smoked paprika, nutmeg, red pepper and black pepper. Stir to mix well.
 4. Add cooked cauliflower florets to soup mixture. Mix well.
- CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
5. Using a blue, 2 oz. scoop, add 2 scoops of cauliflower mixture to each slice of toast. Sprinkle with parmesan cheese. Place in oven for 5-7 minutes until lightly browned.
 6. To Serve, top with poached egg and garnish with chives. Serve immediately.