

Roasted Cauliflower & Cheddar Chowder

TOTAL TIME
45 mins

SERVING / SIZE
1 cup

SERVINGS
12



A rich, creamy chowder featuring *Verve*® Aged White Cheddar and Cauliflower Soup, roasted cauliflower, bacon, potatoes, and celery for a savoury, comforting flavour.

MADE WITH



Verve® Aged White Cheddar and Cauliflower Bisque

CASE CODE 28975

Ingredients

4.9 mL	Oil
225 g	Bacon, raw, diced
227 g	Onions, diced
100 g	Celery, diced
300 g	Russet Potatoes, peeled, diced
1 head	Cauliflower florets, roasted
15 g	Garlic, minced
1 pouch (1.81 kg)	<i>Verve</i> ® Aged White Cheddar and Cauliflower Bisque
150 g	Scallions, thin sliced

Directions

- 1 Heat a pot over medium heat. Add oil and diced bacon. Cook for 5-7 minutes or until bacon starts to brown.
- 2 Stir in Onion, celery, potatoes and roasted cauliflower. Lower heat and cook, stirring occasionally for 5 minutes. Add minced garlic and cook for another 3-5 minutes.
- 3 Add in soup and bring to a simmer. Cook over low heat and stir occasionally. Simmer for 10-15 minutes or until potatoes are tender.
- 4 Garnish with sliced scallions , crusty bread, crispy bacon