

Roasted Cauliflower White Cheddar Flatbread

TOTAL TIME
30 min

SERVING / SIZE
1 Flatbread

SERVINGS
4



White Cheddar cauliflower sauce on baked puff pastry made with *Campbell's*® *Verve*® Aged White Cheddar & Cauliflower Bisque. Topped with sautéed onions, roasted cauliflower florets, white cheddar and finished with watercress.

MADE WITH



Pepperidge Farm® Puff Pastry Sheets
CASE CODE 18463



Verve® Aged White Cheddar and Cauliflower Bisque
CASE CODE 28975

Ingredients

- 4 each *Pepperidge Farm*® Puff Pastry Sheets, 4 ½ x 12-inch rectangle
- 350 mL Onion sliced, sautéed
- 125 mL Cauliflower florets, roasted
- 30 mL *Verve*® Aged White Cheddar and Cauliflower Bisque, cook & hold
- 113 g White cheddar cheese, shredded
- 142 g Watercress

Directions

For Each Serving:

- 1** Preheat oven to 232 °C (450° F). Lay puff pastry out on a small sheet pan lined with parchment paper. Top with *Campbell's*® *Verve*® Aged White Cheddar & Cauliflower Bisque, onions, cauliflower and cheese.
- 2** Bake in oven for 7 - 10 minutes until browned and bubbling.
CCP: Heat to a minimum internal temperature of 74 °C (165 °F) for 1 minute.
CCP: Hold for hot service at 60 °C (140 °F) or higher until needed.
- 3** Remove from oven and top with watercress.
- 4** Slice and serve immediately.