

Roasted Red Pepper Dip with Walnut and Goat Cheese

TOTAL TIME
30 min

SERVING / SIZE
**¼ 2 cup
(500 mL)
dish**

SERVINGS
32



A rich and flavourful dip made with Verve® Tomato Roasted Red Pepper Bisque, creamy gouda, garlic, parmesan, crumbled goat cheese, and toasted walnuts. Serve with crispy flatbreads, a deliciously indulgent appetizer, and perfect for sharing.

MADE WITH



**Verve® Tomato Roasted Red Pepper Bisque
with Gouda**

CASE CODE 23323

Ingredients

8 pkg (250 g each)	Brick-style plain cream cheese
1 pouch (1.81 kg)	Verve® Tomato Roasted Red Pepper Bisque with Gouda
48 g	Minced garlic
400 g	Parmesan cheese, grated
926 g	Goat cheese, finely crumbled
130 g	Walnuts, finely chopped
16	Flatbreads (1260 g / 45 oz)
125 mL	Olive oil
60 g	Parsley (fresh), finely chopped

Directions

- 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 ½ cup (125 mL) goat cheese and 2 tbsp (30 mL) walnuts. Cover and refrigerate for up to 2 days.
- Brush each flatbread with 1 ½ 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.