

White Cheddar Cauliflower Gratin

TOTAL TIME
90 min

SERVING / SIZE
½ cup

SERVINGS
16



Enjoy the creamy goodness of our White Cheddar Potato & Cauliflower Gratin, featuring tender potatoes and cauliflower, seasoned with garlic, onion, and black pepper. Topped with melted white cheddar cheese and fresh scallions. It's the ultimate sidekick to elevate any meal.

MADE WITH

Campbell's **Verve® Aged White Cheddar and Cauliflower Bisque**
VERVE SOUPS
CASE CODE 28975

Ingredients

3 L	Russet Potatoes peeled, thin sliced
2.37 L	Cauliflower, thin sliced
1 pouch (1.81 kg)	Verve® Aged White Cheddar and Cauliflower Bisque
6 g	Garlic Powder
10 g	Onion Powder
2 g	Black pepper, ground
226 g	White Cheddar Cheese, shredded
150 g	Scallions, sliced

Directions

- 1 Heat Oven to 218°C (425°F)
- 2 Heat soup in a rondeau (sauté pan) over medium heat. Stir in garlic powder, onion powder and black pepper. Mix well.
- 3 Stir in thinly sliced potatoes and cauliflower. Gently stir to incorporate. Cook over medium heat for 10 minutes, stirring occasionally.
- 4 Coat a full hotel pan with pan spray and transfer potato mixture and stir to make an even layer.
- 5 Top with cheddar cheese and bake in the oven for 45 minutes or until minimum 74°C (165°F) and golden brown and bubbling.
- 6 Remove and allow to rest for 15 minutes. Top with scallions and slice into 16 even portions.