



Total Time
50 MIN.

Serving & Size
1 SERVING (2 POLENTA SLICES, 1-1/2 CUP SAUCE)

Difficulty
DIFFICULT

Yields
16

European staple takes a new twist with Campbell's® Signature Creamy Tomato Basil Bisque! Seasoned with onions, garlic, olive oil, and parsley, this dish will keep your patrons coming back.


Nutrition Facts	
Serving Size	1 SERVING (2 POLENTA SLICES, 1-1/2 CUP SAUCE)
Amount Per Serving	
Calories 421	
	% Daily Value
Total Fat 18.5g	28%
Saturated Fat 6.4g	32%
Cholesterol 24mg	8%
Sodium 1222mg	51%
Total Carbohydrate 55.5g	19%
Dietary Fiber 6.8g	27%
Protein 8.4g	17%
Vitamin A 15%	Vitamin C 18%
Calcium 10%	Iron 15%

TIP
Gorgonzola cheese may be used in place of Parmesan cheese.

INGREDIENTS

WEIGHT

MEASURE

eggplant, cut into 3/4" pieces	46 oz.	1 gallons
salt		1 tbsp.
salt		
zucchini, 3/4-inch pieces	17 oz.	1 qt.
onion, diced	25 oz.	1 qt.
garlic, cloves, peeled	3 oz.	1/2 cups
olive oil		1/4 cups
olive oil		1/2 cups
fresh rosemary leaves, chopped	1 oz.	1/4 cups
 Campbell's® Signature Creamy Tomato Basil Bisque		2 qt.
water		1 qt.
water		13/4 qt.
yellow cornmeal	17 oz.	1 qt.
fresh parsley, chopped	1 oz.	1/2 cups
Parmesan cheese, shredded	3 oz.	1 cups



INSTRUCTIONS

1. Toss eggplant with salt in a colander set over a bowl. Let drain 30 minutes. Pat dry with paper towels.
2. Mix eggplant, zucchini, onions, garlic, olive oil and rosemary. Divide mixture between 2 half-size sheet pans.
3. Bake at 400°F for 30 to 40 minutes, turning once. Cook until vegetables start to caramelize.
4. Heat soup and water in a saucepot until completely thawed, stirring occasionally. Stir in roasted vegetables and heat until internal temperature reaches 165°F or higher for 15 seconds.CCP: Hold at 140°F or higher.
1. Heat water to a boil in a saucepan. Add salt to taste. Gradually add cornmeal, stirring constantly.
2. Cook over low heat for 40 minutes or until mixture is very thick, stirring occasionally. Remove from heat.
3. Stir in oil, parsley and cheese.
4. Divide polenta between 2 (9" x 5" x 3") loaf pans. Cover and refrigerate below 40°F or lower until firm.CCP: Hold at 40°F or lower.
5. To serve: Unmold polenta from pans. Slice each loaf evenly into 16 slices. Grill, broil or sauté until golden brown or internal temperature reaches 165°F or higher for 15 seconds. Keep warm.Place individual slices on plate and top each with 3/4 cup vegetable soup mixture. Repeat layers. Sprinkle with additional cheese, if desired.