

ROASTED CAULIFLOWER WHITE CHEDDAR FLATBREAD



Total Time
20 MIN.

Serving & Size
SERVING (1 FLATBREAD)

Difficulty
EASY

Yields
1

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

Nutrition Facts

Serving Size **SERVING (1 FLATBREAD)**

Amount Per Serving

Calories 394

% Daily Value

Total Fat 25.8g **40%**

Saturated Fat 14.3g **72%**

Cholesterol 39mg **13%**

Sodium 489mg **20%**

Total Carbohydrate **9%**

27.7g

Dietary Fiber 3.2g **13%**

Protein 13.3g **27%**

Vitamin A 11% Vitamin C 27%

Calcium 21% Iron 8%

INGREDIENTS

WEIGHT

MEASURE



Pepperidge Farm® Puff Pastry Squares, 4- 1/2 x 12 inch rectangle

2 oz.

1 ea.

onion, sliced, sautéed

1 oz.

1/8 cups

cauliflower florets, roasted

1 oz.

1/2 cups

Campbell's® Reserve Aged White Cheddar & Cauliflower Bisque

1 oz.

white Cheddar cheese, shredded

1 oz.

1/4 cups

watercress

1 oz.

INSTRUCTIONS

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



TIP

Sauté onions and roast cauliflower ahead to save time.