

# ROASTED RED PEPPER SMOKED GOUDA MAYO MADE WITH CAMPBELL'S® RESERVE ROASTED RED PEPPER & SMOKED GOUDA



Total Time  
**10 MIN.**

Serving & Size  
**SERVING (#30 SCOOP, 2 TBSP)**

Difficulty  
**EASY**

Yields  
**210**

Use this fully flavored sauce to top your next sandwich with. It combines our Campbell's® Reserve Roasted Red Pepper & Smoked Gouda soup with creamy mayonnaise to add an innovative flavor to your sandwich offerings guest will love.

Nutrition Facts	
Serving Size	SERVING (#30 SCOOP, 2 TBSP)
<b>Amount Per Serving</b>	
<b>Calories</b> 182	
<b>% Daily Value</b>	
<b>Total Fat</b> 19.3g	<b>30%</b>
<b>Saturated Fat</b> 3.6g	<b>18%</b>
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 225mg	<b>9%</b>
<b>Total Carbohydrate</b> 0.9g	<b>0%</b>
<b>Dietary Fiber</b> 0.2g	<b>1%</b>
<b>Protein</b> 1.2g	<b>2%</b>
Vitamin A 1%	Vitamin C 0%
Calcium 2%	Iron 1%

## INGREDIENTS

## WEIGHT

## MEASURE

smoked Gouda cheese, shredded 15 oz. 5 1/2 cups



**Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque**, 4 pound pouch

1 pouches

mayonnaise 180 oz. 22 1/2 cups

kosher salt 2 tsp.

black pepper, ground 4 tsp.

## INSTRUCTIONS

1. Preheat oven to 325°F. Place shredded cheese on a parchment paper lined baking sheet tray. Toast until golden brown and crispy, about 15 minutes. Mix often. Reserve.
2. In large saucepot, heat Campbell's® Reserve Roasted Red Pepper & Gouda Soup until reduced by 1/3 (7-1/2 cups to 2-1/2 cups).

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

3. In large mixing bowl, combine mayo, reduced soup, crispy cheese, salt and pepper. Cool completely.

CCP: Cool to 70°F within 2 hours and to 41°F within an additional 4 hours.

CCP: Hold for cold service at 41°F until needed.

To Serve: Using a #30 scoop, portion 2 tablespoons into condiment cup. Serve immediately.