

# SMOKED GOUDA & MUSHROOM FLATBREAD MADE WITH CAMPBELL'S® ROASTED RED PEPPER AND SMOKED GOUDA BISQUE



Total Time  
**25 MIN.**

Serving & Size  
**FLATBREAD**

Difficulty  
**EASY**

Yields  
**12**


Use our Campbell's® Reserve Roasted Red Pepper with Smoked Gouda Bisque as a base for flatbreads. Just add smoked gouda cheese, grape tomatoes, and sauteed shitake mushrooms and garnish with baby arugula.

Nutrition Facts	
Serving Size	FLATBREAD
<b>Amount Per Serving</b>	
<b>Calories</b> 585	
	% Daily Value
<b>Total Fat</b> 26.4g	<b>41%</b>
<b>Saturated Fat</b> 10.2g	<b>51%</b>
<b>Cholesterol</b> 46mg	<b>15%</b>
<b>Sodium</b> 1255mg	<b>52%</b>
<b>Total Carbohydrate</b> 65.8g	<b>22%</b>
<b>Dietary Fiber</b> 4.8g	<b>19%</b>
<b>Protein</b> 21.2g	<b>42%</b>
Vitamin A 8%	Vitamin C 5%
Calcium 28%	Iron 24%

## INGREDIENTS

## WEIGHT

## MEASURE

naan, 4 ounces each		12
smoked Gouda cheese, shredded	9 oz.	3 cups
grape tomatoes, cut in half	11 oz.	3 cups
baby arugula, chopped	1 oz.	3 cups
 Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque	35 oz.	4 cups
olive oil	2 oz.	
garlic, peeled, roasted		3 tsp.
salt		1 tsp.
black pepper, ground		1/2 tsp.
sauteed shitake mushrooms, sliced	8 oz.	3 cups

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### INSTRUCTIONS

1. Grill each piece of naan bread. Rub 1 garlic clove on each piece. Drizzle with olive oil. Reserve.
2. Spread 1/3 cup of **Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque?** over the bottom of each naan bread.
3. Evenly distribute in the following order:
  - 1/8 cup arugula
  - 1/4 cup tomatoes
  - 1/4 cup mushrooms
  - about 1/4 cup shredded gouda
4. Bake in 350°F oven for roughly 5 minutes. Serve immediately.

**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.**