



Total Time
30 MIN.

Serving & Size
SERVING (SEE INSTRUCTIONS)

Difficulty
EASY

Rich and creamy white Cheddar alfredo made with Campbell's® Reserve Aged White Cheddar & Cauliflower Bisque and infused with cauliflower and sun-dried tomatoes.

Yields
12

Nutrition Facts	
Serving Size	SERVING (SEE INSTRUCTIONS)
Amount Per Serving	
Calories 658	
	% Daily Value
Total Fat 26.9g	41%
Saturated Fat 14.9g	75%
Cholesterol 72mg	24%
Sodium 604mg	25%
Total Carbohydrate 81g	27%
Dietary Fiber 6.2g	25%
Protein 22g	44%
Vitamin A 7%	Vitamin C 20%
Calcium 22%	Iron 22%

INGREDIENTS	WEIGHT	MEASURE
unsalted butter	4 oz.	3/4 cups
garlic, minced	2 oz.	1/4 cups
cauliflower florets, roasted	28 oz.	6 cups
sun-dried tomatoes, chopped	3 oz.	3/4 cups
Campbell's® Reserve Aged White Cheddar & Cauliflower Bisque , 4 pounds		1 pouches
cooked fettuccine pasta	95 oz.	19 cups
Parmesan cheese, grated	1 oz.	1/4 cups
fresh parsley, minced		2 tbsp.

INSTRUCTIONS

For Each Serving:

1. Heat an 8-inch pan and add in 1 tablespoon butter. Once melted add 1 teaspoon garlic. Cook for 1 minute.
2. Add 1/2 cup roasted cauliflower and 1 tablespoon sun-dried tomato. Stir and cook for 2 minutes.
3. Using a 6 oz. ladle, add **Campbell's® Reserve Aged White Cheddar & Cauliflower Bisque** to pan. Stir and cook for 2 minutes.
4. Add 1-1/2 cups of cooked fettuccine to pan. Toss with sauce to mix well. Cook for 3 minutes tossing often, until sauce thickens slightly and coats the pasta.

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. To serve, plate pasta and sauce in a shallow bowl. Top with 1 teaspoon of parmesan cheese and 1/2 teaspoon of parsley.

TIP

Cauliflower florets can be roasted ahead to make assembly if dish easier and faster.

Soup can be heated to 165°F minimum and held at above 140°F or can be held cold below 41°F for use in this recipe.