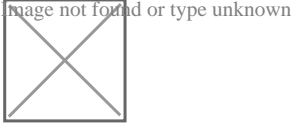


SMOKED GOUDA & MUSHROOM FLATBREAD MADE WITH CAMPBELL'S® ROASTED RED PEPPER AND SMOKED GOUDA BISQUE

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Nutrition Facts

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

Total Time

25 min.

Difficulty

easy

Yields

12


Serving & Size

FLATBREAD

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.

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

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.