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## Creamy Tomato and Spinach Chicken Bites

Creamy Tomato Bisque enrobes tender chicken and baby spinach, nestled in a delicate vol-au-vent puff pastry, and topped with seasoned breadcrumbs. These melt-in-your-mouth appetizers are a perfect blend of creamy, savoury, and crispy flavours.

### Total Time

40 min

### Made with



Bakery [Pepperidge Farm® Patty Shells](#)

# Campbell's®

## VERVE® SOUPS

Soups, Stocks & Bases [Verve® Tomato Roasted Red Pepper Bisque with Gouda](#)



1

48

Imperial  Metric

- 48 [Pepperidge Farm® Patty Shells](#)
- 1 Egg
- 1 tbsp 1 mL Water
- ½ cup 125 mL [Verve® Tomato Roasted Red Pepper Bisque with Gouda](#)
- 2 tbsp 30 mL 35% whipping cream
- ½ cup 123 g Cubed cooked chicken
- 1 ½ cups 45 g Loosely packed baby spinach
- 1 tbsp 14 g Butter
- 1 clove 1 clove Garlic, minced
- ⅓ cup 50 g Dried breadcrumbs
- 1 tbsp 3 g Chives (Fresh), finely chopped

- ½ tsp 1 g Dried oregano

## Directions

## Nutrition Facts

1. Preheat oven to 375°F (190°C). Whisk egg with water. Brush pastry shells with egg wash. Bake for 20 to 25 minutes.
2. Meanwhile, heat bisque and cream in small saucepan set over medium heat; bring to a simmer. Stir in chicken; cook for 5 minutes, stirring often, until chicken is heated through. Add spinach; cook for 1 minute or until wilted.
3. Meanwhile, melt butter in small skillet. Cook garlic for 1 minute or until softened. Stir in breadcrumbs, chives, oregano and pepper. Cook for 2 minutes or until toasted.
4. Spoon chicken mixture evenly into baked pastry shells. Sprinkle with breadcrumb mixture.
5. *Tip:* Add pinch of cayenne to bisque for a spicy addition. Substitute cooked baby shrimp for chicken.

## Tips

## Nutrition Facts

Per 1

Calories

Total Fat

Saturated Fat

+ Trans Fat

Cholesterol

Sodium

Total Carbohydrate

Sugars

Dietary Fibre

Protein

Potassium

Calcium

Iron