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Roasted Red Pepper Dip with Walnut and Goat Cheese

A rich and flavourful dip made with Verve® Tomato Roasted Red Pepper Bisque, creamy gouda, garlic, parmesan, crumbled goat cheese, and toasted walnuts. Serve with crispy flatbreads, a deliciously indulgent appetizer, and perfect for sharing.

Total Time

30 min

Made with

Campbell's®

VERVE® SOUPS

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



¼ 2 cup (500 mL) dish

○ Imperial ○ Metric

- 8 pkg (8 oz each) 8 pkg (250 g each) Brick-style plain cream cheese
- 1 pouch (4 lb) 1 pouch (1.81 kg) [Verve® Tomato Roasted Red Pepper Bisque with Gouda](#)
- ¼ cup 48 g Minced garlic
- 4 cups 400 g Parmesan cheese, grated
- 4 cups 926 g Goat cheese, finely crumbled
- 1 cup 130 g Walnuts, finely chopped
- 16 16 Flatbreads (1260 g / 45 oz)
- ½ cup 125 mL Olive oil
- ½ cup 60 g Parsley (fresh), finely chopped

Directions

Nutrition Facts

1. Using large electric mixer, beat cream cheese until smooth. Beat in soup and garlic until blended. Stir in Parmesan cheese. Makes 16 cups (4 L).
2. Divide among eight 2-cup (500 mL) baking dishes or ramekins. Sprinkle each with ½ cup (125 mL) goat cheese and 2 tbsp (30 mL) walnuts. Cover and refrigerate for up to 2 days.
3. Brush each flatbread with 1 ½ tsp (8 mL) olive oil.
4. Preheat oven to 425°F (220°C) and preheat grill to medium-high heat. Bake dip for 8 to 10 minutes or until heated through and bubbly. Garnish with 1 tsp (5 mL) parsley.

Meanwhile, grill flatbread for 1 to 2 minutes per side until grill-marked and toasted. Cut into 1-inch (2.5 cm) slices. Serve each dip with 2 flatbreads cut into slices.

Tips

- Alternatively, serve with pita breads, baguette toasts or artisanal crackers.
- Sprinkle with pinch of hot or sweet smoked paprika before serving.

Nutrition Facts

Per ¼ 2 cup (500 mL) dish

Calories

Total Fat

Saturated Fat

+ Trans Fat
Cholesterol
Sodium
Total Carbohydrate
Sugars
Dietary Fibre
Protein
Potassium
Calcium
Iron