

# SMOKEY POBLANO PULL APART BREAD

Serves: 6

Prep Time: 30 minutes

Cook Time: 30 minutes

This pull-apart bread appetizer is a delicious and unique way to enjoy our Smoky Poblano & Cheese soup. The bread is made with sourdough, which gives it a slightly sour flavor that pairs perfectly with the creamy soup. The bread is then pulled apart into small pieces and dipped in the soup, along with a variety of chilis and dips.



## INGREDIENTS

- 1 cup sourdough starter, fed and active
- 1 1/2 cups all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup Gordon® Choice Smokey Poblano & Cheese Soup
- 1 cup shredded cheddar cheese

Product	Description	Item #	Pack Size
<b>Gordon® Choice</b> Smokey Poblano & Cheese Soup	A creamy cheese soup with roasted poblanos, corn, red bell peppers, and smoky chipotle flavors.	825600	2/8 lb
<b>Gordon® Choice</b> White Chicken Chili with Beans Soup	White chicken combined with great northern beans, onions, carrots, jalapenos, and red peppers combined and seasoned with chili peppers.	233439	2/8 lb

Vegetarian 
 Vegan 
 Dairy Free 
 Gluten Free 
 Kosher

## INSTRUCTIONS

1. Bourb

**Gordon®**  
FOOD SERVICE

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September, 2023