

# BAKED POTATO WITH LOADED CAULIFLOWER SOUP & ROASTED VEGETABLES



Toppings of roasted carrots, bell peppers, zucchini, and broccoli, seasoned with smoked paprika and garlic powder, add a satisfying crunch and a healthy serving of vegetables. Finish the dish with classic loaded potato fixings: crispy bacon, melted cheddar cheese, and a sprinkle of fresh chives.



## Ingredients:

- 4 large russet or baking potatoes
- 3 cups Brickman's Loaded Cauliflower Soup #580145
- 2 cups mixed vegetables (carrots, bell peppers, zucchini, broccoli), chopped into bite-sized pieces
- 2 tbsp. olive oil
- 4 oz. cooked diced bacon
- 1 tsp. smoked paprika
- ½ tsp. garlic powder
- Salt & black pepper, to taste
- ½ cup shredded cheddar cheese
- 2 tbsp. fresh chives

## Instructions:

### 1. Bake Potatoes

- Preheat oven to 400°F
- Scrub potatoes, prick them with a fork, and rub lightly with olive oil and salt.
- Place directly on the oven rack or a baking sheet and bake for 50–60 minutes, until skins are crisp and potatoes are tender inside.

### 2. Roast the Vegetables


- While potatoes bake, toss the chopped vegetables with olive oil, paprika, garlic powder, salt, and pepper.
- Spread evenly on a sheet pan and roast in the oven for 20–25 minutes, stirring once, until golden and slightly caramelized.

### 3. Warm the Cauliflower Soup

- Heat the cauliflower soup in a saucepan until hot.

### 4. Assemble

- Split open each baked potato, fluff the inside with a fork.
- Spoon warm cauliflower soup generously over the potato as a creamy sauce.
- Top with roasted vegetables & bacon
- Sprinkle with shredded cheese and a sprinkle of fresh chives

Product	Description	Code #	Pack Size
 <b>Brickman's®</b> Loaded Cauliflower Soup	Tender cauliflower and savory herbs and spices blended until smooth with creamy broth for comforting nourishment.	580145	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

