RECIPES > SOUPS, STOCKS & BASES

# Mediterranean Harissa Tomato & Roasted Red Pepper Bisque

Campbell's Foodservice

TOTAL TIME
30 min

SERVINGS
12



Inspired by the bold flavors of North Africa, this velvety soup blends roasted tomatoes, sweet red peppers, and smoky paprika with a kick of harissa. Aromatic garlic and onions deepen the flavor, while parsley offers a bright finish.

MADE WITH

Campbell's VERVE® SOUPS

***Verve*® Tomato Roasted Red Pepper Bisque**
CASE CODE 23413

## Ingredients

| | |
|---|---|
| **45 mL** | Olive oil |
| **120 g** | Onion, thinly sliced |
| **10 g** | Garlic, peeled, minced |
| **4 g** | Paprika, smoked |
| **64 g** | Harissa dry seasoning |
| **1 pouch (1.81 kg)** | *Verve*® Tomato Roasted Red Pepper Bisque |
| **500 mL** | Water |
| **5 g** | Kosher salt |
| **8 g** | Fresh parsley, chopped |

## Directions

1. Using a large sauce pot, heat olive oil over medium heat.
2. Add onions. Cook for 3-4 minutes, until onions start to soften.
3. Add garlic until lightly toasted, about 1-2 minutes.
4. Add smoked paprika and half of the harissa. Toast for 2-3 minutes on low heat.
5. Add Tomato Roasted Red Pepper Bisque and water. Simmer for 10 minutes.

   CCP: Heat to a minimum internal temperature of 74°C for 1 minute.
   CCP: Hold for hot service at 60°C (140°F) or higher until needed.
   To serve: Portion 250 mL (8 oz) soup into a serving bowl.

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