



Total Time
50 MIN.

Serving Size
8 FL OZ (250 ML)

Difficulty
EASY

Yields
24

This dense seafood stew uses Campbell's® Creamy Tomato Basil Bisque as a base and is enhanced with leeks, fennel and garlic along with a medley of seafood for a perfect spoonful!

INGREDIENTS

	WEIGHT	MEASURE
Oil, olive	2 tbsp	30 mL
Leeks, cleaned, slices (or onions)	6 cups	1 1/2 L
Fennel, cored and diced (reserve fronds)	4 cups	1 L
Carrots, peeled and sliced	4 cups	1 L
Garlic, minced	1 1/2 tbsp	25 mL
Pepper, red, flakes	1/2 tbsp	3 mL
Wine, white	2 cups	500 mL
Artisan Vegetable Stock, prepared	4 cups	1 L
Campbell's® Creamy Tomato Basil Bisque (thawed)	4 lbs	1 4/5 kg
* Fish fillets, cubed, 1-inch	2 lbs	900 g
* Shrimp, medium, peeled, deveined	1 1/2 lbs	675 g
Parsley, fresh, chopped	1 cup	250 mL
Toast, rounds or coutons	24	24

INSTRUCTIONS

1. Heat oil in a heavy pot over medium-high heat; add leeks (or onions) and sauté 4 minutes.
2. Stir in fennel, carrots, garlic and pepper flakes and sauté 5-6 minutes, stirring often.
3. Add wine and bring to a boil; reduce heat and simmer 5 minutes. Pour in stock and continue to simmer 5 minutes.
4. Stir in frozen soup base and bring to a simmer, stirring often. Simmer 10 minutes.
5. Add seafood medley and simmer to cook through, about 4-5 minutes. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
6. Just before serving, stir in parsley and reserved fennel fronds, minced.
7. To Serve: For each serving, ladle 8 fl oz (250 mL) stew into soup plate or bowl and top each bowl with a toast round.



Tip

* Alternatively, use 3 ½ lb (1.6 kg) seafood medley instead of fish fillets and shrimp.