

# Mediterranean Seafood Stew

TOTAL TIME  
**50 mins**

SERVINGS  
**24**



A savoury blend of leeks, fennel, and carrots simmered in white wine and vegetable broth, enriched with our Signature Creamy Tomato and Basil Bisque. Topped with a delicate mix of seafood and fresh parsley and served with toasted crostini.

**MADE WITH**



**Signature Creamy Tomato Basil Bisque**

CASE CODE 24861

## Ingredients

30 mL	Olive oil
550 g	Leeks, cleaned, slices (or onions)
348 g	Fennel, cored and diced (reserve fronds)
550 g	Carrots, peeled and sliced
60 g	Garlic, minced
2.5 g	Pepper, red, flakes
500 mL	Wine, white
900 mL	Campbell's® Vegetable Stock, (RTE)
1 tub (1.81 kg)	<b>Signature Creamy Tomato Basil Bisque</b> , thawed
1.9 L	Water, 1 full tray
1.6 kg	Seafood medley *
60 g	Parsley, fresh, chopped
24	Crostini or croutons

## Directions

- 1 Heat oil in a rondeau over medium; 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 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 74°C (165°F) or higher for 15 seconds.  
CCP: Hold hot at 60°C (140°F) or higher for service.
- 6 Just before serving, stir in parsley and reserved fennel fronds, minced.

## To Serve

To Serve: for each serving, ladle 250 mL (8 fl oz) stew into soup plate or bowl and top each bowl with a toast round.