



Total Time
105 MIN.

Serving Size
1 CUP (250 ML)

Difficulty
EASY

The classic Italian pasta dish is transformed into a soup with all the same flavours, aromas and complexity to be enjoyed as an appetizer or light lunch.

Yields
16

INGREDIENTS

	WEIGHT	MEASURE
olive oil	3/4 cup	175 mL
finely chopped onion	2 cups	500 mL
garlic, thinly sliced (1.3 oz)	4 cloves	4 cloves
chopped oil-packed black olives	1/3 cup	75 mL
chopped capers	1/3 cup	75 mL
anchovy paste	3 tbsp	45 mL
hot pepper flakes	1 tsp	5 mL
salt and pepper, each	1/2 tsp	2 mL
Campbell's® Signature Condensed Tomato Bisque	1 tub (4 lb)	1 tub (1.81 kg)
water	11 cups	
orzo pasta	1/2 lb	250 g
good-quality tuna, packed in oil	1 lb	454 g
shredded pecorino cheese	3/4 cup	175 mL
chopped fresh parsley	3/4 cup	175 mL

INSTRUCTIONS

- Heat oil in large stockpot set over medium heat; cook onion, garlic, olives, capers, anchovy paste, hot pepper flakes, salt and pepper for 8 to 10 minutes or until softened and fragrant.
 - Add soup and water; bring to simmer. Cook for about 1 hour or until flavourful and slightly reduced. Add orzo; cook for 12 to 15 minutes or until tender. Let cool completely and refrigerate for up to 1 day.
- Heat 1 cup (250 mL) soup until steaming; pour into serving bowl. Top with 1 oz (28 g) tuna, 2 tsp (10 mL) pecorino and 2 tsp (10 mL) parsley.



Tip

Serve with toasted garlic bread or breadsticks and a fresh green salad.

Tip: