Smokey Roasted Tomato & Harissa Soup

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	12

A North African inspired tomato soup with spicy Harissa, garlic, onions, paprika, and parsley.

MADE WITH

Campbell's CLASSIC SOUPS **Classic Tomato**
CASE CODE 00016

Ingredients

45 mL	Olive oil
250 mL	Onion, thinly sliced
15 mL	Garlic, peeled, minced
5 mL	Paprika, smoked
75 mL	Harissa dry seasoning
1.36 L	Classic Tomato
1.5 L	Water
5 mL	Kosher salt
30 mL	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 (2 ½ tablespoons). Toast for 2-3 minutes on low heat.
5. Add *Campbell's*® Condensed Tomato Soup, water and salt. Simmer for 15 minutes on medium heat.

   CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

   CCP: Hold for hot service at 60°C or higher until needed.
6. **Serving:** Portion 250 mL soup into a serving bowl. Top each bowl with fresh basil. Garnish with parsley. Serve.

   Can also use Campbell's® Condensed Reduced Sodium Tomato soup, 12 x 1.36 L (48 oz), code #18987

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