

Smokey Roasted Tomato & Harissa Soup

Campbell's
Foodservice

TOTAL TIME
35 min

SERVING / SIZE
250 mL

SERVINGS
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

- Using a large sauce pot, heat olive oil over medium heat.
- Add onions. Cook for 3-4 minutes, until onions start to soften.
- Add garlic until lightly toasted, about 1-2 minutes.
- Add smoked paprika and half of the harissa (2 ½ tablespoons). Toast for 2-3 minutes on low heat.
- 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.
- 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