

SOME LIKE IT HOT NASHVILLE RED PEPPER BISQUE



Total Time
MIN.

Serving Size
1 CUP OR 250 ML

Difficulty
EASY

Yields
8

INGREDIENTS

| | WEIGHT | MEASURE |
|---|----------------|-------------------|
| Verve® Tomato Roasted Red Pepper Bisque w/Gouda* Cook & Hold | 1 (4 lb pouch) | 1 (1.81 kg pouch) |

| | | |
|---|-------|-------|
| Frank's RedHot® Nashville Hot Seasoning | 1 tbs | 18 mL |
|---|-------|-------|

Garnish:

Pickles or speared gherkin

French's Crispy Fried Onions

INSTRUCTIONS

1. From a frozen or thawed state, immerse pouch in boiling water.
 2. Heat product until 80 C / 180 F.
 3. Using tongs or insulated gloves, remove pouch from water.
 4. Open Pouch: Make a cut with a knife near top of pouch.
 5. Carefully pour into steam table insert or holding kettle. Stir in seasoning.
- To Serve: Garnish with suggested toppings.



Tip

*Alternate Soup: Verve® Tomato Roasted Red Pepper Bisque (23413)