



TIPS & TRICKS

with Chef
Christian

Tomato Bisque Recipe

Yield: 12 servings

Prep Time: 15 minutes

Cook Time: 45 minutes

INGREDIENTS

- 2 tablespoons Olive Oil
- 1 yellow onion, Diced
- 2 stalks of Celery, diced
- 1/2 teaspoon Kosher Salt
- 1/8 Teaspoon coarse ground black pepper
- 1 pinch cayenne
- 1 Teaspoon dried Basil
- 3 cloves of garlic
- 4 cups chicken broth
- 28 ounces crushed tomatoes
- 1 teaspoon white sugar
- 1 cup Heavy Cream

DIRECTIONS

1. Add the olive oil to a large pot over medium heat and cook the onion, celery, salt, pepper, cayenne and basil for about 5-6 minutes or until the onions are translucent.
2. Add in the garlic and stir an additional 45 seconds before adding in the broth, tomatoes and sugar.
3. Lower the heat to a simmer and cook for 30-40 minutes before blending until perfectly smooth with an immersion blender.
4. Add in the heavy cream, mix well and serve using more heavy cream and parsley as garnishes.



A NOTE FROM *Chef Christian*

Tomato Bisque is super silky-smooth version of the classic tomato soup we all love with a finishing touch of heavy cream in less than an hour and no babysitting the pot! It is also rich in antioxidants which helps protect against heart disease, diabetes, and brain diseases.



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