

<b>RESTAURANT</b>	<b>Cape May Cafe</b>
<b>LOCATION</b>	<b>Disney's Beach Club Resort</b>
<b>TIME</b>	60-90 Minutes
<b>SERVINGS</b>	8

# Tomato Bisque Soup

## Ingredients

- 4 cans plum tomatoes (16 ounce cans)
- 2 cups celery, diced
- 2 cups onions, diced
- 2 cups carrots, diced
- 6 ounces tomato paste
- 2 ounces fresh basil, chopped
- 3½ cup heavy cream, warmed (room temperature)
- Salt and pepper

## Instructions

1. Preheat oven to 350 degrees.
2. Drain liquid from tomatoes and set aside.
3. Place tomatoes on a sheet pan and roast in preheated oven for 30 minutes.
4. Sauté onions, celery and carrots in stockpot and cook until translucent.
5. Add roasted tomatoes, juice and tomato paste. Stir well.
6. Simmer for 30-40 minutes.
7. Use a standard blender or immersion blender to puree until smooth.
8. Add fresh chopped basil and puree until incorporated.
9. Add cream and stir until combined.
10. Add salt and pepper to taste.
11. Garnish with additional fresh chopped basil.



**TIP**

*Serve with Woody's Lunch Box Grilled Cheese sandwich, or use them as croutons to garnish the soup*

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