



Creamy Chipotle Tomato Bisque

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Fireroasted tomatoes and cream are pureed into a smooth and savory soup infused with smoky chipotle flavors giving it a Southwest twist Garnish with tortilla strips or cilantro and a wedge of lime

Ingredients

- - 1 tablespoon olive oil - ½ cup onion
- chopped - ½ teaspoon ground cumin - ½ teaspoon chili powder - ¼ teaspoon salt - 2 chipotle peppers in adobo sauce
- chopped - 1 tablespoon adobo sauce from chipotle peppers - 1 (14.5 ounce) can Hunt's® Fire Roasted Diced Tomatoes with Garlic - 3 cups chicken broth - ¾ cup heavy cream

Instructions

1. Heat olive oil in a saucepan over medium heat. Add onion and cook until soft and translucent
2. approximately 6-7 minutes. Add cumin
3. chili powder and salt. Stir to combine. Add chipotle peppers and Adobo sauce and stir. Stir in tomatoes and chicken broth; bring to a simmer over low heat. Cover
4. and simmer 5 to 6 minutes. Remove from heat. Cool mixture slightly. Process with an immersion blender until smooth. Stir in heavy cream. Adjust salt if necessary. Slowly heat bisque but do not boil. Serve immediately. Cook's Notes: If you can't find the Fire Roasted Tomatoes with Garlic variety
5. substitute one can of regular Fire Roasted Tomatoes and add 1 clove of garlic in with the onion. You may use a blender instead of an immersion blender to puree the soup; process in two batches if necessary.