

Creamy Red Pepper Tomato Cheddar Soup



SERVING SIZE: 4

Ingredients

- 2 each Shallots
- 3 each Celery Stalks
- 1/2 cup Roasted Red Pepper, Diced
- 1 1/2 cups **Furmano's Chunky Crushed Tomatoes**
- 1 cup Sharp Cheddar Cheese, Shredded
- 13 ounces Chicken Broth
- 1/4 teaspoon Onion Salt
- 1 tablespoon Fresh Basil, chopped
- 1/4 teaspoon Black Pepper
- 1/4 teaspoon Salt
- 1/2 cup Heavy Cream

In This Recipe



Chunky Crushed Tomatoes
(28 oz)

Preparation

1. Peel and cut the shallots into quarters. Remove the tops from the celery and cut the stalks into 1" pieces.
2. Place shallots, celery, red pepper and Furmano's Chunky Crushed Tomatoes in a food processor and process until well combined, about 30 seconds. Transfer to a large saucepan.
3. Add chicken broth, onion salt, basil, black pepper and salt. Simmer over medium heat for 20 minutes.
4. Stir in cream and cook an additional 5 minutes.
5. Add cheese and simmer just until melted.
6. Ladle into individual serving bowls and garnish with croutons, if desired.

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