

Tomato & Carrot Bisque



Preparation time: 30 min

Difficulty: Easy

Ingredients

- 1 Cup Heavy Cream: 1.3 ounces per cup of soup
- Carrot: 11 ounces/one cup diced
- Garlic: 2 cloves pressed
- Olive or Avocado oil: 3 tablespoons
- Pomi Organic Double Concentrate Tomato paste: 2 tablespoons
- Pomi Organic Finely Chopped Tomatoes: 17.6 ounces
- Vegetable Broth: 32 ounces

For this recipe we used:

Organic Chopped Tomatoes One Jar



Preparation

INSTRUCTIONS

1. Uniformly dice the carrot and onion.
2. In a sauce pan, combine the diced carrot, onion and oil. Sauté the vegetables until golden brown. Just before they finish cooking, add in the garlic to roast it slightly. Remove from heat, then add in the broth, Pomi Organic Finely Chopped tomatoes and Pomi Double Concentrate Organic Tomato Paste.
3. Bring the soup to a slow boil to infuse the flavors.
4. Remove from heat, and use a stand or emulsion blender to blend until smooth.
5. Season with salt and pepper to your taste and add the cream.