



CREOLE-STYLE CHUNKY SEAFOOD BISQUE

- 1 pkg (7.7 oz) **TSG Comforting Potato Leek Soup Mix**
- 6 cups water
- 1 can (8 oz) tomato sauce
- 2 stalks celery, thinly sliced
- 1 medium red or green bell pepper, chopped
- 1 tsp dried thyme
- 1 tsp dried oregano
- ¼ tsp black pepper
- ⅛ tsp cayenne pepper or to taste
- 12 oz white fish, such as tilapia or haddock, fresh or frozen
- 8 oz shelled and deveined raw shrimp, fresh or frozen

1. In a large pot, whisk together TSG Soup Mix, water and tomato sauce. Add celery, bell pepper, thyme, oregano, black pepper and cayenne. Bring to a boil. Reduce heat and simmer uncovered, stirring occasionally for 10 minutes.
2. If frozen, thaw fish briefly under running water. Cut into bite-size pieces. Add fish and shrimp (thawed or frozen) to soup. Continue cooking for 10-15 minutes until heated through and bisque is thickened. Serve with crusty French bread.

Makes 6 servings

Main Dish