

Creamy Tomato Bisque

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-tomato-bisque-recipe>

Ingredients:

- 1/2 cup butter
- 1 cup onions chopped
- 1 cup carrots chopped
- 1/2 cup green pepper chopped
- 1/2 cup flour
- 4 cups chicken broth or vegetable broth
- 56 ounces tomatoes whole, chopped with juice*
- 2 teaspoons sugar
- 1 1/2 teaspoons basil
- 1 teaspoon tarragon
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon thyme
- 2 bay leaves
- 2 cups light cream
- 1/2 teaspoon paprika
- 1/2 teaspoon curry powder
- 1/4 teaspoon white pepper
- salt to taste
- Tuttorosso Peeled Plum Shaped Tomatoes
- Tuttorosso Crushed Tomatoes

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 140 milligrams
4. Fat: 49 grams
5. Fiber: 7 grams
6. Protein: 15 grams
7. SaturatedFat: 29 grams

8. Sodium: 520 milligrams
 9. Sugar: 17 grams
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