

# Asiago Shrimp Bisque

Yield: 5 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-shrimp-bisque-recipe>

## Ingredients:

- 1 pound deveined shrimp uncooked peeled and, patted dry with a paper towel
- 2 tablespoons olive oil
- 2 leeks cleaned and trimmed, sliced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 garlic cloves minced
- 1/4 teaspoon crushed red pepper flakes
- 1/3 cup cognac or brandy
- 1/4 cup dry sherry
- 4 tablespoons unsalted butter
- 4 tablespoons flour
- 4 cups seafood /fish stock
- 1 cup half and half
- 1 cup heavy cream
- 1/3 cup tomato paste
- 12 ounces asiago cheese freshly grated
- herbs fresh chopped, for topping
- bread crusty, toasted

## Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 180 milligrams
4. Fat: 62 grams
5. Fiber: 2 grams
6. Protein: 23 grams
7. SaturatedFat: 35 grams
8. Sodium: 1390 milligrams
9. Sugar: 4 grams

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