

ROASTED PEPPER Soup

4-6 servings

2	cans (28 fl. oz/796 mL ea.) PASTENE Italian Peeled Tomatoes	2
2 cups	chicken stock	500 mL
½ cup	dry white wine	125 mL
2	garlic cloves, minced	2
2 tbsp	fresh basil, chopped	30 mL
¼ tsp	saffron threads	2 mL
1	leek	1
1	jar (5 oz/170 mL) PASTENE Roasted Peppers	1
½ lb	firm-fleshed fish such as halibut, cubed	250 g
	salt	

- Drain tomatoes, reserving juice, and chop tomatoes finely. Place tomatoes in large saucepan with their reserved juice, the chicken stock, wine, garlic, half of the basil and salt to taste.
- Crush saffron threads and add to tomatoes. Cover and bring to a boil over high heat.
- Trim roots and green leaves from leek. Cut white of leek lengthwise and wash carefully to remove any sand. Slice thinly crosswise and add to tomato mixture.
- When mixture returns to a boil, cover and reduce heat to low for 20 minutes. Stir occasionally.
- Drain and chop roasted peppers. Add to tomato mixture. Add fish, cover, and cook 6 to 8 minutes, or until fish flakes with a fork. Serve with remaining chopped fresh basil.



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3
Cut white of leek lengthwise and wash carefully to remove any sand. Slice thinly crosswise and add to tomato mixture.



4
Bring back to a boil, cover and reduce heat to low for 20 minutes. Stir occasionally. Add chopped roasted peppers.



5
Add fish, cover and cook 6 to 8 minutes, or until fish flakes with a fork. Serve.