


Orange Tomato Bisque
with Shrimp

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Orange and tomatoes make a luscious pairing, chock full of both goodness and taste. This soup adds subtle seasonings to keep the focus on the fresh fruits, along with a few juicy shrimp we'll add for protein. It's sure to become a comfort food favorite.

INGREDIENTS

- 12 medium tomatoes
- 3 tablespoons olive oil
- 4 cloves garlic minced
- 1 sweet onion chopped
- 3 spring onions chopped
- 3 cups chicken broth
- 3 oranges zest & juice
- 2 tablespoons tomato paste
- 1/2 teaspoon dried rosemary
- 1 pound shrimp peeled & deveined
- 1 cup cherry tomatoes quartered
- Salt to taste
- Black pepper to taste

INSTRUCTIONS

1. Preheat the oven to 450 °F.
2. Cut the tomatoes in half, and place them in a single layer, cut side down, on a baking sheet.
3. Brush the tops with one tablespoon of the olive oil.
4. Roast for about 20 minutes, or until the skins begin to blister and char.
5. Remove from the oven. You should easily be able to remove the skin at this point.
6. Chop the tomatoes and set aside for now.
7. In a large soup pot, heat the remaining two tablespoons of olive oil and add the garlic. Cook for about a minute until fragrant.
8. Next, add the sweet yellow and spring onions and sauté for another three to five minutes, until tender.
9. Stir in the tomato paste and roasted tomatoes.
10. Next add the broth, rosemary and orange juice, stirring until well blended. Season with salt and pepper to taste.
11. Bring the soup to a boil, and then turn down the heat. Cover and simmer for about 45 minutes.
12. Add the orange zest in the last
13. Process in a blender until smooth, and then return to the pot.
14. Reheat, adding the shrimp. Cook for another five minutes or so until the shrimp are pink and cooked all the way through.
15. Add the cherry tomato quarters during the last minute or two to heat through.

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