

Best Tomato Bisque

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 Tablespoons Butter
- 1 Onion, diced
- 2 Carrots, diced
- 3 Sprigs Thyme
- 1-10 ounce jar roasted red peppers
- 1/4 Cup Sundried tomatoes, minced
- 28 ounces of canned diced fire roasted tomatoes
- 2- 14 ounce cans of vegetable broth
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon fresh ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- 1 teaspoon sugar
- Salt to taste
- 1 cup heavy cream
- 1/4 cup freshly grated parmesan cheese

Directions:

Sauté the onions and carrots in the butter until softened. Add the thyme, peppers, tomatoes, and vegetable broth. Mix and bring to a simmer. Add the seasonings, sugar, cream and parmesan. Blend with an immersion blender. Serve with fresh bread, crackers or a grilled cheese sandwich.