



Cheese Entrees & Sides

Cooper® Fire-Roasted Tomato Bisque with Cheese & Bacon Crust



SHRED



Serves: 4



Prep Time: 20 min



Cook Time: 20 min



Total Time: 40 min

Ingredients

- 2 slices bacon*
- 1 14.1-ounce package refrigerated rolled pie crust dough
- 1 cup Cooper® Sharp Yellow cheese, shredded
- 1 32-ounce carton vegetable stock
- 2 14.5-ounce cans fire-roasted diced tomatoes
- 1 cup heavy cream
- Salt and pepper to taste

Directions

1. Preheat oven to 375°F.
2. Remove pie crust dough from refrigerator, open and let warm almost to room temperature.
3. In a medium skillet, cook bacon until crisp. Drain, then cut into pieces and set aside.
4. Unroll pie crusts. If making individual servings, cut pie crusts into 4 smaller circles with a diameter of 1/2 inch larger than your serving bowls. If you prefer to make 1 large bowl of soup, use the full pie crust to cover the bowl.
5. In a medium saucepan over moderate heat, combine vegetable stock and tomatoes. When soup begins to simmer, stir in heavy cream and reduce heat to low. Slowly simmer for 15 minutes, whisking often. Season with salt and pepper to taste.
6. Place oven-safe serving bowl(s) onto a cookie sheet. Portion the soup into the serving bowl(s). Wet the edge of each bowl with a little water and top each bowl with a pie crust circle. Pinch the edges around the rim of the crust if desired. Lightly press the shredded Cooper® cheese and bacon pieces into the top of each pie crust.
7. Bake for 15-20 minutes until crust is golden brown and Cooper® cheese is melted.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.