



KEY WEST CRAB BISQUE

"Forget the chicken soup, try some Key West flavor!"

INGREDIENTS:

- ½ c. onion, diced
- 1 c. carrot, diced
- 1 c. celery stalk, diced
- 1 t. butter
- 14 oz. (1 can) diced tomatoes
- 1 t. Old Bay Seasoning
- 1 ½ c. **Green Pea Soup flakes** (500454)
- 2 c. water
- ½ c. crab meat
- ¼ c. heavy whipping cream

DIRECTIONS:

1. Add **butter, onions, carrots, and celery** into a medium saucepan. Heat on medium stirring occasionally until onions are soft and translucent.
1. Add **diced tomatoes, Old Bay Seasoning, Green Pea Soup flakes**, and water. Keep on medium heat occasionally stirring until carrots are soft.
1. Divide soup, **crab meat**, and **heavy whipping cream** into two bowls.
2. Serve immediately.