

Spicy Tomato Bisque

1 onion chopped (I skip this and just sprinkle minced onion in)
2 T. butter or olive oil
2 (14 oz. cans) diced tomatoes, undrained
2 (10 oz cans) tomato soup, undiluted
1 1/2 cup milk
1/2 tsp. basil, dried
1/2 tsp. paprika
1/4 tsp. garlic powder
4 oz. pepper jack cheese

Saute onions in butter
Simmer everything in pot. Add cheese at the end. Add a dollop of sour cream and pesto when serving.

When making this in a crock pot just stir everything together and heat thoroughly. (2 hours on high, 4 hours on low) Add cheese near the end.

from the kitchen of.
MEGAN FOX
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