



Cheddar Potato Seafood Bisque (Serves 8)

Shopping List

- 1 pouch Shore Lunch® Cheddar Potato Soup Mix
- 1 (12 oz.) can evaporated milk
- 2 tablespoons tomato paste
- 1 tablespoon dried parsley
- ½ teaspoon Old Bay Seafood Seasoning
- 1 lb. cooked, thawed, medium shrimp, tail off, 31/40 count, chopped

Directions

Prepare Shore Lunch® Cheddar Potato Soup as directed, using only 6 cups boiling water. Whisk in evaporated milk, tomato paste, parsley and seasoning. Simmer uncovered for 15 minutes, stirring occasionally. Stir in shrimp and heat through. Serve with green salad and Southeastern Mills® Southern Style Cornbread.

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