

# Smoky Tomato Bisque with Cumin Grilled Shrimp

**Ingredients to serve 4 as first course**

## Ingredients:

- 8-10 large tomatoes
- 8 shrimp, peeled and deveined
- 1 large yellow onion, roughly chopped
- 4 cloves garlic
- 2 tsp dried oregano
- 2 tsp cumin
- 1-2 tsp Chipotle in Adobe sauce, more or less according to heat preference
- 2 tsp smoked paprika
- 1½ - 2 c chicken stock
- ½ c cream (substitute milk if preferred)
- 2 Tbsp unsalted butter
- 2-3 Tbsp olive oil
- 1 small avocado, diced for garnish
- cilantro leaves, fresh lime for garnish
- Greek yogurt for garnish
- kosher salt and pepper, to taste

## Directions:

Preheat oven to 425°.

Cut tomatoes in half, place them cut-side up in a large rimmed baking dish. Drizzle tomatoes with olive oil, season with salt, pepper and oregano. Roast for about 30-40 minutes until tomatoes are bursting and turning slightly brown on edges.

In a large saucepan, melt butter over low heat. Add onion, garlic and chipotle. Season with a bit of salt and pepper. Stir for about 10 minutes until translucent and tender.

Remove tomatoes from the oven and add them to saucepan, along with their accumulated juices from pan and stir. Add 1½ cups chicken stock (save remaining stock to thin soup later if necessary), 1 tsp of cumin and bring to a boil. Reduce and cover, simmering for about 10 minutes to meld flavors then allow to cool slightly.

Process soup in a food processor, blender or use an immersion blender until smooth and no chunks remain. Add cream and adjust seasonings to taste, keep warm.

Heat grill to 375°. Season shrimp with salt and pepper and remaining teaspoon of cumin. Cook for 3-4 minutes each side (you could easily do this in a sauté pan if you did not want to grill).

Ladle spoonfuls of soup in bowls. For each bowl, spoon one tablespoon of yogurt in a semi-circle. Place two cooked shrimp in the middle, add a squeeze of lime juice, diced avocado and cilantro. Serve immediately!

