



## Chipotle Tomato Bisque

- 1 Tbsp. vegetable oil
- 1 Tbsp. all-purpose flour
- 3 cups 1% milk
- 1 (8-oz.) can tomato sauce
- 3/4 cup Almond Accents® Oven Roasted No Salt Toasted Sliced Almonds
- 2 Tbsp. chipotles in adobe

In medium saucepan, whisk oil and flour over medium heat until warm; whisk in milk. Bring to a simmer, whisking frequently. Add tomato sauce, 1/2 cup Almond Accents and chipotles. Simmer 10 minutes, whisking occasionally. Transfer soup to blender jar; blend until smooth. Garnish with chopped parsley and remaining Almond Accents.

Makes 4 servings

*Nutrition Information Per Serving: 251 calories; 16 g fat; 9 mg cholesterol; 413 mg sodium; 17 g carbohydrate; 4 g fiber; 10 g protein*

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Preparation Time : 10  
minutes