

Good Eats Recipes

Salmon Pesto Soup

What You Need:

2 tablespoons butter
1 tablespoon olive oil
1 cup leeks, chopped
1 cup GOOD EATS Roasted Red Peppers, chopped
5 cups chicken stock
1 cup clam juice
1/2 cup orzo pasta
1 pound salmon fillet
1/3 cup fresh basil, slivered
1/2 teaspoon each of salt and black pepper
3 tablespoons GOOD EATS Pesto
2 tablespoons parmesan cheese, grated

Directions:

Heat butter and olive oil in a large pot over medium heat. Saute leeks until tender, about 4 minutes. Add peppers, chicken stock and clam juice. Bring to a simmer and add orzo. Cook until orzo is tender, about 7 minutes. Skin the salmon and remove all bones. Cut into 1/2-inch pieces. Add salmon and basil to pot and simmer until salmon is cooked through, about 5 minutes. Season with salt and pepper, stir in pesto. Ladle soup into bowls. Sprinkle each serving with parmesan cheese. Serve hot.