

Alaska 'Crab' Portofino Soup



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24

Ingredients:

½ cup extra virgin olive oil
2 lb. onions, diced
1 lb. celery, sliced thin
1 lb. fennel, sliced thin
1 lb. frozen chopped spinach, thawed and drained
½ cup basil leaves, chopped
2 Tbsp. garlic, finely minced
1 Tbsp. dried oregano leaves
1 tsp. crushed red pepper flakes (or to taste)
½ tsp. saffron (or to taste)
2 cups dry white wine
12 cups clam juice
6 cups marinara sauce
Kosher salt, as needed
3 lb. Alaska Surimi Seafood, flaked or chunked

Description:

In large pot, heat oil. Add onions, celery and fennel; sauté until vegetables are tender, about 20 minutes. Mix in spinach, basil, garlic, oregano, red pepper and saffron; sauté 2 minutes. Add wine. Bring to simmer; simmer 1 minute. Mix in clam juice and marinara sauce. Bring to simmer; simmer 5 minutes, stirring occasionally. Adjust seasoning. Keep hot.

For each serving, portion 2 oz. surimi into 8-oz. container; fill with hot soup.

FOR YOUR DISPLAY:

“A robust Mediterranean-style seafood soup simmered with tomatoes, vegetables, fresh basil and chunks of sweet, tender Wild Alaska Surimi Seafood.”