

Tomato Artichoke Soup with Shrimp



Ingredients:

1	T	Butter
1		Scallion, finely chopped
360	ml	<i>Nana</i> Pasta Sauce (<i>Artichoke</i>)
360	ml	Vegetable Broth, Shrimp Broth, or Water
$\frac{2}{3}$	c	Shrimp, cooked
$\frac{1}{3}$	c	Rice, cooked
		Salt & Black Pepper to taste
1½	ts	Lemon juice (optional)

Preparation:

Heat butter in a large saucepan, add the chopped scallion and sauté about 1-minute. Add the broth (or water) and *Nana* Pasta Sauce (*Artichoke*). Stir well. Add the shrimp and rice. Season to taste with salt and black pepper, and then heat until just simmering.

Remove from heat and add lemon juice, if desired.

Serve hot with garlic bread, as an appetizer or side dish.

Yield: about 4 - 6 servings.

www.nanaproducts.com

For best results always use *Nana* Pasta Sauce.