

Hurry Up Salmon Bisque

Ingredients

- 1 can (7-3/4 oz.) salmon
- 1 can (11-1/2 oz.) condensed green pea soup
- 1 can (10-3/4 oz.) condensed cream of celery soup
- 1/4 tsp onion powder
- 1 cup milk
- 1 cup water
- Crisp croutons and paprika

Instructions

1. Place undrained salmon in large saucepan. Break up salmon with fork.
2. Add green pea soup, celery soup, and onion powder.
3. Slowly add milk and water and heat through. Do not boil.
4. To serve, sprinkle with croutons and paprika.

Makes 4 to 6 servings.

Note: For a more elegant bisque, add 2 Tbsp vermouth or white wine.

Remember, there's no need to remove the bones and skin from canned salmon. They're tenderized during processing and contain a share of the flavor and nutrients that make canned salmon an excellent food choice.

Keep a can of salmon chilling in the refrigerator for spur-of-the-moment salads. Canned salmon is ideal for dieters, too, because it is highly nutritious, yet relatively low in calories.

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	Crisp croutons and paprika

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