



Celery Root Bisque with Tortilla Strips

Serves 10

Ingredients:

- 16 oz. Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
- 2 lbs. Celery Root (sometimes called celeriac), peeled with a knife and cut into 1/2" cubes
- 3 stalks Celery , chopped
- 1/2 lbs. Shallot , chopped
- 1/4 cup Unsalted Butter
- 2 quarts Water
- Salt and Pepper to taste
- 1/4 cup Low-fat Milk
- 6 oz. Fresh Portabello Mushrooms , stems discarded and caps sliced 1/4" thick

Directions:

1. Preheat oven to 350°F
2. Heat 1 oz. oil in a 5-quart heavy pot over medium heat. Cook celery root, chopped celery, shallots, and covered. Stir occasionally and cook until soft, about 15 minutes.
3. Add water, salt, and pepper and simmer uncovered, until vegetables are very tender, about 30 minutes.
4. Puree soup in batches in a blender until smooth, then return to pot. Stir in milk and reheat bisque over low heat, stirring occasionally, about 5 minutes.
5. While bisque is reheating, heat remaining oil in a large heavy skillet over medium-high heat. Sauté mushrooms with salt and pepper to taste, stirring until golden brown, about 3 minutes. Remove from heat.
6. Lightly spray Mission® Pre-cut Unfried White Corn Tortilla Strips with vegetable oil and prepare according to package instructions. Sprinkle with salt to taste. Set aside.
7. Serve bisque topped with mushroom mixture and tortilla strips.