

Provençal Fish Soup

3 tbsp. extra virgin olive oil

3 cloves garlic, finely chopped

1 celery stalk, cut into ¼ in dice

1 cup chopped shallots

1 baking potato, cut into ½-inch cubes

2 cups Fancy Nancy's Tomato Sauce

2 cups water

1 cup chicken or fish stock

1 cup dry white wine

1 tsp. salt

½ tsp course ground pepper

2 lb. firm white fish(grouper, snapper, rockfish, halibut), cut into 2-in pieces

Warm the olive oil in a large pot over medium heat. Add the garlic, celery ,shallots, and potatoes and sauté for 5 minutes. Add Fancy Nancy's Tomato Sauce, chicken or fish stock, water, and wine. Cover and simmer for 20 minutes. Add the fish and continue cooking, uncovered, for 10-15 minute or until cooked through.