

Slow Cooker Pizza Soup



Yield: 6-10 servings

Ingredients:

- 2 Cans (15 oz) Diced or Crushed Tomatoes**
- 1 Can (6 oz) Tomato Paste**
- 4 Cups Chicken Broth**
- 1-2 Cups each of your Favorite Pizza Toppings (amount depends on how many used)**
- 3 Cups Mozzarella Cheese - grated**
- 1 medium Onion - diced**
- 4 cloves Fresh Garlic - minced**
- 8-10 Fresh Basil Leaves - small chopped**
- 2 Tbs Olive Oil**
- 2 tsp Dried Oregano**
- 1 tsp Crushed Red Pepper Flakes**
- 1 Bay Leaf**
- 1/8 tsp Granulated Sugar**
- Kosher Salt and Fresh Ground Black Pepper to taste**

-OPTIONAL GARMISH-

- Grated Parmesan Cheese**
- Crushed Red Pepper Flakes**
- Additional Grated Mozzarella Cheese**

Preparation:

- 1) Heat olive oil in a large skillet over medium-high heat until shimmering - Once oil is hot, add onion and garlic and sauté until onions are translucent (apx 4-5 minutes) - Add a splash of the chicken broth to deglaze the pan and transfer to the crock of a 5-6 quart slow cooker (Crock Pot®)
- 2) Add remaining chicken broth, diced/crushed tomatoes, tomato paste, basil, oregano, crushed red pepper, salt and pepper (apx 1 tsp each), bay leaf, and sugar - Thoroughly combine
- 3) Cook on low for 6-8 hours or on high for 3-4 hours
- 4) About 1 hour before serving add the grated cheese a handful at a time until melted before adding the next batch - Repeat until all of the cheese has been incorporated (switch cooker to low heat if not already)
- 5) Add the pizza toppings of your choice (I like 2 cups each: pepperoni, Italian sausage, and mushroom along with 1/2 cup bell pepper and 1/4 cup black olives - 'Supreme Pizza')
- 6) Allow to cook for an additional hour to heat toppings through and incorporate their flavors
- 7) Serve hot garnished as desired along with pizza bread rolls*

* If you want to go the 'extra mile' to make it extra special, serve in soup crocks, top with a good layer of mozzarella cheese and a few of the chosen toppings - Place under the broiler until toppings are cooked and cheese is 'browned and bubbly'