

# Mmmmmm Pizza Soup 😊

I know it sounds a little odd, but I insist it is delicious!

**Yield:** 4 portions

## Ingredients

- 1 tbsp (15 mL) vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 cups (500 mL) sliced mushrooms
- 1 cup (250 mL) diced ham or smoked turkey or pepperoni
- 1 tsp (5 mL) dried oregano
- 1/4 tsp (1 mL) each of salt and pepper
- 1/2 chopped sweet green pepper, optional
- 1 can (28 oz/796 ml) diced tomatoes
- 2 cups (500 mL) chicken stock or vegetable stock
- 1/4 cup (60 mL) tomato paste

## Preparation

In large saucepan, heat oil over medium-high heat; sautee onion, garlic, mushrooms, ham, oregano, salt and pepper until liquid is evaporated, about 6 minutes. Add green pepper (if using), tomatoes, stock and tomato paste; bring to boil. Reduce heat, cover and simmer until flavours are blended, about 10 minutes. *(Make-ahead: Let cool for 30 minutes. Refrigerate until cold. Transfer to airtight container and refrigerate for up to 2 days.)*

Shredded mozzarella cheese for the top and a buttered whole grain roll are welcome and filling additions.

**ENJOY!!!!**