



Tomato Basil Soup

Instructions:

1. In a large saucepan, heat olive oil on medium-high heat.
2. Add onions, garlic, salt, and pepper.
3. Sauté until tender, about 10 minutes (a little color won't hurt).
4. Add tomato paste to the mixture and cook another 5 minutes.
5. Add tomatoes, broth, and herbs. Bring to a simmer and cook for 20 minutes.
6. Blend using an immersion or stationary blender.
7. Add cream and blend again, being careful not to over blend.
8. Serve with your favorite grilled cheese sandwich.

Ingredients:

- 1 cup medium diced onion
- 3 garlic cloves, minced
- 2 (14.5 oz) cans diced tomatoes
- 3 oz. tomato paste
- 1 cup chicken or vegetable broth
- 2 cups heavy cream
- 2 tbsp. Italian seasoning
- 2 tbsp. fresh basil, finely chopped
- 2 tbsp. fresh herbs (parsley, thyme, rosemary), finely chopped
- 2 tbsp. extra virgin olive oil
- 1 tsp. ea. salt & pepper