



QUICK *and* EASY CREAMY TOMATO - BASIL SOUP

THIS CREAMY TOMATO - BASIL SOUP HITS THE SPOT ON A COLD DAY, ESPECIALLY WITH A SIDE OF EXTRA-GOOEY GRILLED CHEESE. IT'S INCREDIBLE HOW EASY THIS SOUP IS TO MAKE AND HOW QUICKLY IT COMES TOGETHER - YOU DON'T EVEN NEED TO CONSTANTLY STAND OVER IT THE ENTIRE TIME!

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INGREDIENTS:

- 3 Tablespoons olive oil
- 2 red onions, chopped
- 3 cloves garlic, minced
- 1 (28-ounce) can crushed tomatoes
- 4 cups good quality chicken stock
- Kosher salt
- Freshly ground black pepper
- 3/4 - 1 cup heavy cream
- 1 bunch basil, torn into small bite-size pieces
- Parmesan cheese, for garnish

DIRECTIONS:

1. Heat olive oil over medium-low heat in a Dutch oven or large pot. Once hot, add onions and season generously with Kosher salt. Cook the onions, stirring

occasionally, until soft and starting to turn golden brown, about 15 minutes. Add the garlic and cook for 1 more minute, stirring to avoid burning the garlic.

2. Stir in the tomatoes and chicken stock. Season generously with Kosher salt and freshly ground black pepper. I like to use about 1/2 Tablespoon of black pepper, which gives a little kick to the soup. Bring the soup to a boil, then lower heat to maintain a simmer for at least 15 minutes.

3. Purée mixture using an immersion blender or carefully transfer soup to a blender. If using a blender, return mixture to the pot.

4. Stir in the cream and basil and let simmer for at least 15 minutes. If you'd like, leave it for a bit longer so it can reduce down to a thicker consistency.

5. Serve immediately, topped with freshly grated Parmesan cheese (I highly recommend using Parmigiano-Reggiano for its superior quality), a little sprinkle of black pepper, and a chiffonade of basil.

QUICK TIP:

Mincing garlic can be time-consuming, so the next time you do it, mince up a ton of it. Portion it into mini muffin tins or ice cube trays. Freeze overnight, and then store the frozen sections in freezer bags. The defrosted

 *Recipe by:*
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Chris loves cooking, sharing food with friends and family, and creating memories. He shares all this with us on his blog, [Shared Appetite](#). The blog is a tribute to the great food he's eaten, the fantastic recipes he's cooked, and the people with whom he's shared it all. You can also join him on [Facebook](#) and [Twitter](#).

