



## *Creamy Tomato Soup*



### **Ingredients:**

- 3 Tablespoons olive oil
- 1½ cups chopped red onion
- 3 cloves of garlic, minced
- 2 (28 oz.) cans and ½ can (14 oz.) can of San Marzano diced tomatoes
- 3 teaspoons sugar
- 1 Tablespoon tomato paste
- 3 cups chicken stock
- 1 Tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- ¾ cup heavy cream
- Fresh basil leaves, for garnish

### **Method:**

1. Heat the olive oil in a large pot over medium-low heat.
2. Add the chopped onions and carrots and sauté for 10 minutes.
3. Add the minced garlic to the pot.
4. Strain the tomatoes using a sieve, and then add in the strained tomatoes, sugar, tomato paste, basil, chicken stock, salt, and pepper. Stir well.
5. Bring the soup to a boil and then reduce the heat and let it simmer uncovered for 30 to 40 minutes.
6. Add the cream and then process the soup through a food mill, or a food processor.
7. Reheat the soup and garnish with julienned basil leaves.