

# Tomato basil soup



## Introduction

Since this is a tomato-based soup, it is important to offset the acidity with some key ingredients. We use a combination of cream, parmesan, and a little sugar to balance the soup.

**Prep Time : 5**

**Cook Time: 25**

**Total Time: 30**

**Serving: 8**

## Ingredients

- **4 Tbsp unsalted butter**
- **2 yellow onions, (3 cups finely chopped)**
- **3 garlic cloves, (1 Tbsp minced)**
- **56 oz crushed tomatoes, (two, 28-oz cans) with their juice, preferably San Marzano**
- **2 cups chicken stock**
- **1/4 cup chopped fresh basil, plus more to serve**
- **1 Tbsp sugar, or added to taste**
- **1/2 tsp black pepper, or to taste**
- **1/2 cup heavy whipping cream, or to taste to combat acidity**
- **1/3 cup parmesan cheese, freshly grated, plus more to serve**

## Instructions

1. Heat a nonreactive pot or enameled dutch oven over medium heat. Add butter then add chopped onions. Sauté 10-12 minutes, stirring occasionally, until softened and golden. Add minced garlic and sauté 1 minute until

fragrant.

2. Add crushed tomatoes with their juice, chicken stock, chopped basil, sugar (or add sugar to taste), and black pepper. Stir together and bring to a boil then reduce heat, partially cover with lid and simmer for 10 minutes.
3. You can leave your soup with a chunky consistency, but if you like a blended/creamy soup, use an immersion blender to blend the soup in the pot to desired consistency or transfer to a blender in batches and blend until smooth (being careful not to over-fill the blender with hot liquid and pulse a few times initially to get it started), then return blended soup to the pot over medium heat.
4. Add 1/2 cup heavy cream, 1/3 cup freshly grated parmesan cheese and return to a simmer. Season to taste with salt and pepper if needed and turn off the heat.\*
5. Ladle into warm bowls and top with more parmesan and chopped fresh basil.

## Notes

\*Some crushed tomatoes can seem tangier. If the soup seems too acidic or sour, you can add more heavy cream and sugar to taste.