

# TOMATO SOUP



## INGREDIENTS:

- 1 yellow onion
- 4 garlic cloves
- 2 or 3 carrots
- cherry tomatoes
- a bunch of fresh basil
- 1/2 can of whole, peeled tomatoes
- 4 Tbs butter
- 1/2 cup of chicken broth
- 1/2 cup of half + half
- 2 Tbs balsamic vinegar
- 1 Tbs dried basil
- 1/2 Tbs red pepper flakes
- 1 Bay leaf
- Salt + Pepper



## STEP ONE: Sauté the fresh ingredients

Dice the onion, garlic, and the carrots as small as you can (but don't obsess because it is all going in the blender later anyway).

Melt the butter in a pot over medium heat with the dried basil, red pepper flakes, and the salt + pepper.



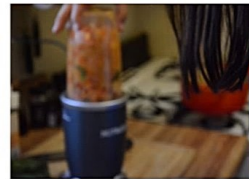
Sauté the diced ingredients and the cherry tomatoes (left whole) until soft, about 10 minutes. Throw a few fresh basil leaves in there. Let me know if you've ever heard of a perfume that smells like this.

## STEP TWO: Blend

Put everything in a blender and puree until smooth.



If you're using a NutriBullet, there's a possibility that the very hot liquid could also be under a lot of pressure and that when you open it, it may explode. Use a towel to cover the lid or just live life on the edge if you're like me and would rather get burned by soup than do any laundry.



## STEP THREE: ???

Over low heat, combine the canned tomatoes, chicken broth, half and half, and one tablespoon of the balsamic vinegar.



Use the back of a spoon to crush up the tomatoes as the liquid simmers.



## STEP FOUR: Combine the liquids

Pour the blended tomato mixture back into the pot with the canned tomato mixture.

Simmer over low heat for 20-30 minutes with a bay leaf for added flavor (don't forget to fish it out and throw it away at the end).

## STEP FIVE: Garnish to Serve

When the soup is done, top with torn basil leaves and a drizzle of balsamic vinegar.



## SERVING SUGGESTION:

Tastes surprisingly great with cold, leftover Domino's pizza.