

Quick and Easy Creamy Tomato Basil Soup

Keith

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
- $\frac{3}{4}$ – 1 cup heavy cream
- 1 bunch basil, torn into small bite-size pieces
- Parmesan cheese, for garnish

Instructions

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 $\frac{1}{2}$ 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. You can feel free to leave it longer if you forget about it. I have.
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, although I like to 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.