

# Easy Three-Ingredient Tomato Soup

**PREP** 5mins **COOK** 40mins **TOTAL** 45mins

*You only need three main ingredients to make this velvety, rich tomato soup recipe. This, friends is your new favorite weeknight meal.*

**Makes 2 generous servings**

## YOU WILL NEED

- 4 tablespoons unsalted butter
- 1/2 large onion, cut into large wedges
- 1 (28-ounce) can tomatoes, we prefer to use whole peeled or crushed, see notes for fresh tomatoes
- 1 1/2 cups water, low sodium [vegetable stock](#), or [chicken stock](#)
- 1/2 teaspoon fine sea salt, or more to taste



## DIRECTIONS

Melt butter over medium heat in a Dutch oven or large saucepan.

Add onion wedges, water, can of tomatoes with their juices, and 1/2 teaspoon of salt. Bring to a simmer. Cook, uncovered, for about 40 minutes. Stir occasionally and add additional salt as needed.

Blend the soup, and then season to taste. The soup doesn't need to be ultra-smooth, some texture is a nice touch. An immersion blender does make quick work of this, or you can use a blender. If you use a regular blender, it is best to blend in batches and not fill the blender as much as you usually would since the soup is so hot. We like to remove the center insert of the lid and cover it with a kitchen towel while blending — this helps to release some of the steam and prevents the blender lid from popping off (which can be a big, hot mess).

## ADAM AND JOANNE'S TIPS

- Can I use fresh tomatoes? Yes. If you want to use fresh tomatoes, you will need 10 to 12 medium tomatoes (or about 2 pounds). You can peel them, but we skip this step since we will be blending the soup in the end anyway.
- Can I add basil? This soup is delicious with and without basil. Adding a handful of fresh basil at the end before blending the soup is a fantastic idea.
- Nutrition facts: The nutrition facts provided below are estimates. We have used the USDA Supertracker recipe calculator to calculate approximate values. We have omitted salt since you will need to add to your tastes.

*If you make this recipe, snap a photo and hashtag it #inspiredtaste — We love to see your creations on [Instagram](#) and [Facebook](#)! Find us: @inspiredtaste*

**NUTRITION PER SERVING:** Serving Size Half of the recipe / Calories 348 / Total Fat 24.9g / Saturated Fat 14.8g / Cholesterol 61mg / Sodium 1485.4mg / Carbohydrate 29.6g / Dietary Fiber 4.5g / Total Sugars 15.4g / Protein 7.8g

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The full recipe post can be found on Inspired Taste here: <https://www.inspiredtaste.net/27956/easy-tomato-soup-recipe/>