










Panera Creamy Tomato Soup (Vegetarian)

★★★★★

5 from 5 votes

Enjoy your own bowl of Panera Bread Creamy Tomato Soup, even more, when you make it at home.

 Course	Appetizer
 Cuisine	American
 Keyword	Creamy Tomato Soup, Panera Tomato Soup
 Prep Time	10 minutes
 Cook Time	20 minutes
 Total Time	30 minutes
 Servings	8
 Calories	174kcal
 Author	Stephanie Manley

Ingredients

- ☐ 2 tablespoons olive oil
- ☐ 1 cup chopped white onions
- ☐ 2 teaspoons minced garlic
- ☐ 1/2 teaspoon salt
- ☐ 58 ounces tomato puree 4 - 14.5 ounce cans
- ☐ 2 teaspoons dried basil
- ☐ 1/2 teaspoon oregano
- ☐ 14.5 ounces vegetable stock
- ☐ 1/2 cup heavy cream
- ☐ 1 teaspoon sugar
- ☐ salt and black pepper to taste

Instructions

In a large pot, over medium heat add olive oil and add chopped white onion. Sprinkle 1/2 salt teaspoon on top. Saute until onions are transparent.

Add chopped garlic and saute until the garlic becomes fragrant.

Add tomato puree, basil, oregano, vegetable stock, and heavy cream. Reduce heat to simmer. Simmer for about 10 to 15 minutes.

Taste, and if the soup is too acidic add sugar. Season with salt and black pepper to taste.

Puree soup with either an immersion blender or by carefully pureeing soup in a blender.

Nutrition

Calories: 174kcal | Carbohydrates: 22g | Protein: 4g | Fat: 9g | Saturated Fat: 3g | Cholesterol: 20mg | Sodium: 415mg | Potassium: 949mg | Fiber: 4g | Sugar: 11g | Vitamin A: 1375IU | Vitamin C: 23.5mg | Calcium: 60mg | Iron: 4mg



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