

Creamy Tomato Soup

- **Ingredients:** 🍅

1. 1 tbsp olive oil
2. 1 large onion, chopped
3. 2 cloves garlic, minced
4. 2 (14.5 oz) cans of diced tomatoes
5. 4 cups vegetable broth
6. 1/2 cup heavy cream
7. Salt and pepper to taste
8. Fresh basil for garnish

- **Instructions:**

1. Heat olive oil in a large pot over medium heat. Add onion and cook until softened.
2. Stir in garlic and cook for another minute until fragrant.
3. Add diced tomatoes and vegetable broth. Bring to a simmer.
4. Reduce heat and let it simmer for 15-20 minutes.
5. Use an immersion blender to blend the soup until smooth. Alternatively, carefully transfer to a regular blender and blend in batches.
6. Stir in the heavy cream and season with salt and pepper. Heat gently but do not boil.
7. Serve hot, garnished with fresh basil.