 

A Recipe For:

# Classic Tomato Soup

**From the Kitchen of:** Mom

**Servings:** 4 servings

**Prep Time: 2**0 minutes **Bake Time:** 35 minutes **Bake Temp:**

**Ingredients:**

* 1 Tbsp olive oil
* 1 Tbsp unsalted butter
* 1 medium yellow onion, medium dice
* Kosher salt
* 2 medium garlic cloves, minced
* Pinch of red pepper flakes (optional)
* 1 28 oz can whole peeled tomatoes in their juices
* 1 ½ cups low-sodium chicken broth or water
* 1/3 cup heavy cream
* Freshly ground black pepper, to taste

**Instructions:**

1. Place a medium saucepan over medium-low heat and add the oil and butter. When the butter melts, add the onion add a big pinch of salt. Cook, stirring occasionally, until the onion is completely soft, about 15 minutes. (If at any point the onion looks like its beginning to brown, reduce the heat.)
2. Add the garlic and optional red pepper flakes and cook for 5 minutes more, stirring occasionally.
3. Increase the heat to medium and add the tomatoes and their juices to the pan. Roughly crush the tomatoes with the back of a wooden spoon and cook until they are hot and beginning to soften, about 10 minutes.
4. Add the broth or water and brin to a simmer. Cook at a medium simmer until the tomatoes begin to fall apart, about 15 minutes.
5. Remove the soup from the heat and cool slightly, about 10 minutes. Puree the soup directly in the saucepan using an immersion blender, or use a countertop blender, carefully pureeing the soup in a couple of batches until smooth. Return the soup to the burner over low heat and stir in the cream.
6. Add black pepper to taste.