

Nordstrom's Tomato Basil Soup



Servings: 10

Nutrition Information:

19g carbohydrates
270 calories
18g fat
10g saturated fat
474mg sodium
17g sugar
7g protein

Ingredients:

6 tbsps. olive oil	3- 14 oz. cans whole peeled/diced Roma tomatoes
4 large carrots, peeled and diced	1- quart vegetable broth
1 large onion, sliced	1- pint heavy cream
1 tbsps. dried basil, crushed	1 tsp. salt; pepper to taste

Directions:

1. In a large heavy saucepan, heat the olive oil over medium-high heat until shimmering. Add carrots and onion then cook until beginning to soften, 10 minutes. Then add basil and cook until vegetables are completely soft, about 5 minutes more.
2. Add tomatoes and broth, bring to a boil, then reduce heat. Cover and simmer for 20-30 minutes, or up to 45 minutes if time permits.
3. After allowing soup to cool, puree in a blender, food processor, or with an immersion blender until smooth. (Doing so in batches if necessary.)
4. Stir in cream little by little over low heat, until desired texture is reached and soup is just heated through.
5. Season to taste with salt and pepper. Serve warm