

Sweet Tomato Basil Soup

Ingredients

- 2 Tbsp olive oil
- 1 Tbsp butter
- 1 large onion, finely chopped
- 1 large clove garlic, chopped
- 2 Tbsp flour
- 3 cups chicken stock
- 28 oz diced tomatoes
- 1 tsp dried thyme
- 1 Tbsp dried basil
- 1 Tbsp sugar
- 1/4 tsp salt
- 1/4 tsp pepper

Preparation

1. Heat oil and butter in a large nonreactive pot over medium-low heat.
2. Saute onion and garlic until soft, 8-10 minutes. Take care not to burn garlic.
3. Add flour to onions and garlic, and stir until well coated.
4. Add stock, tomatoes, basil, sugar, salt, and pepper to pot.
5. Increase temperature to medium-high and stir frequently until boiling.
6. Reduce heat to medium-low, cover and simmer for 40 minutes, stirring occasionally.
7. Remove from heat. Transfer liquid to a blender or food processor and puree until smooth.
Puree in batches if necessary.
8. Return soup to the original pot. Add cooked noodles, gnocchi, or serve plain.

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