

# Creamy Tomato Soup Recipe



Our go-to creamy tomato soup recipe. Adding parmesan and heavy cream makes it so satisfying and balances the acidity. It's also a quick and easy 30-minute soup that keeps well in the fridge. We love this Tomato Basil Soup paired with Grilled Cheese Sandwiches.

**Author:** Natasha Kravchuk    **Servings:** 8 people (1 cup servings)    **Calories:** 222

**Prep Time:** 5 mins    **Cook Time:** 25 mins    **Total Time:** 30 mins



## Ingredients

- 4 Tbsp unsalted butter
- 2 yellow onions, (3 cups finely chopped)
- 3 garlic cloves, (1 Tbsp minced)
- 56 oz crushed tomatoes, (two, 28-oz cans) with their juice, preferably San Marzano
- 2 cups chicken stock
- 1/4 cup chopped fresh basil, plus more to serve
- 1 Tbsp sugar, or added to taste
- 1/2 tsp black pepper, or to taste
- 1/2 cup heavy whipping cream, or to taste to combat acidity
- 1/3 cup parmesan cheese, freshly grated, plus more to serve

## Instructions

1. Heat a nonreactive pot or enameled dutch oven over medium heat. Add butter then add chopped onions. Sauté 10-12 minutes, stirring occasionally, until softened and golden. Add minced garlic and sauté 1 minute until fragrant.
2. Add crushed tomatoes with their juice, chicken stock, chopped basil, sugar (or add sugar to taste), and black pepper. Stir together and bring to a boil then reduce heat, partially cover with lid and simmer for 10 minutes.
3. You can leave your soup with a chunky consistency, but if you like a blended/creamy soup, use an immersion blender to blend the soup in the pot to desired consistency or transfer to a blender in batches and blend until smooth (being careful not to over-fill the blender with hot liquid), then return blended soup to the pot over medium heat.
4. Add 1/2 cup heavy cream, 1/3 cup freshly grated parmesan cheese and return to a simmer. Season to taste with salt and pepper if needed and turn off the heat.\*
5. Ladle into warm bowls and top with more parmesan and chopped fresh basil.

## Notes

\*Some crushed tomatoes can seem tangier. If the soup seems too acidic or sour, you can add more heavy cream and sugar to taste.

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