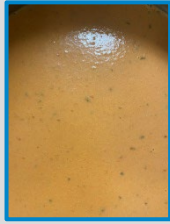


# Creamy Tomato Soup



## Ingredients

30 Ounces of Chicken or Vegetable Stock

28 ounces of crushed tomatoes

1 cup heavy cream

S and P

3-5 leaves fresh basil

\*\*Crunchy bread or grilled cheese to dip \*\*

## Utensils

1 large pot and lid

Spoon (wooden if available)

Measuring cups and spoons

Oven mitts

Immersion Blender

Slotted spoon



# Recipe Instructions

## Step 1: Broth and Tomato

In a large pot, over medium heat, combine stock and strained tomatoes (use slotted spoon).

## Step 2: Boil

Bring to a boil and lower to a simmer

## Step 3: Cream

Add heavy cream and basil, simmer 15 minutes, stirring occasionally.

## Step 4: Season

Add salt and pepper to taste, add more if needed.

Turn off heat

## Step 5: Blend

Place immersion blender all the way in bottom of the pot and blend until smooth, starting on low.

## Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Used garlic toast or grilled cheese to dip!



Scan this QR code with your phone for an instructional video on how to make this recipe.

**Kitchen Safety Tips:** Always open lid away from yourself or anyone else.

Cool soup , portion and freeze for a quick meal!

If you don't have an immersion blender, cool and use regular blender.