



Classic Tomato Soup

Ingredients:

- 2 Tb olive oil
- 1 medium onion, diced
- 1 medium carrot, diced
- 2 medium garlic cloves, minced
- Pinch of red pepper flakes (optional)
- 1/2 ts Kosher salt
- 1 24oz bottle *First Field* Pure Strained Tomatoes
- 3 C vegetable broth
- 1/3 C heavy cream (optional)

Directions:

Heat olive oil in large saucepan over medium-low heat and add onion, carrots, and salt. Cook, stirring occasionally, until the vegetables are completely soft, about 15 minutes, but do not brown. Add the garlic and optional red pepper flakes and cook for 5 minutes more, stirring occasionally.

Add the strained tomatoes to the pan and heat until everything is hot, about 5 minutes. Add the broth and bring to a simmer. Cook at a medium simmer about 15 minutes.

Remove the soup from the heat and cool slightly, about 10 minutes. Purée the soup directly in the saucepan using an immersion blender, or use a countertop blender, carefully puréeing the soup in a couple of batches until smooth. Return the soup to the burner over low heat and stir in the cream if using. Taste and adjust the seasoning with additional salt as needed.