

Easy Tomato Soup

Ingredients

4 T Unsalted Butter
1/2 Onion (cut into wedges)
28 oz Whole Tomatoes (canned)
1 1/2 c Chicken Broth
4 clv Garlic (smashed)
1/2 t Dried Basil
1/4 c Parsley (chopped)
3/4 t Salt
1/4 t Ground Black Pepper

Instructions

1. Melt the butter over medium heat in a Dutch oven. Add onion and garlic then stir for 2 minutes to soften.
2. Add broth, tomatoes with their juices, dried basil, pepper, and salt. Bring the pot to a boil then turn the heat down to low. Simmer, uncovered, for about 40 minutes. Stir occasionally.
3. Blend the soup with an immersion blender. Bring the soup back to a simmer then sprinkle with parsley and stir again. Turn the heat off and serve immediately.