

# Creamy Tomato Basil Soup

Chef Jenn Magrey

Ledyard Farmers Market

1 tablespoon quality olive oil

1 cup chopped onion – **Pam Bell**

1 medium carrot diced -

1 teaspoon minced garlic

8 cups fresh, ripe tomatoes (any color, variety, seeds and skins included!) **LoPresti Farm**

1 cup vegetable broth

1 tablespoon sugar

¼ cup chopped fresh basil – more for garnish – **LoPresti Farm**

Salt and pepper to taste

½ cup half and half or cream

## Instructions

In a large pot, heat olive oil over medium-low heat. Add onion, garlic and carrots and sauté until tender (about 5 minutes).

Add, tomatoes, broth, sugar, and fresh basil. Simmer on low for 20-25 minutes.

Remove from heat.

Use an immersion blender (or a regular blender in batches) to puree the soup. Stir in the cream.

Season with salt and pepper, to taste. Serve with more chiffonade of basil and a little Romano or Parmesan cheese if desired

# Creamy Tomato Vegetable Soup

If desired, add 2 cups of small diced vegetables like zucchini, onion, peppers, peas, carrots, celery and any desired shape of pasta and create a tomato vegetable soup!

Add beans and parmesan for a minestrone soup!