



EASY TOMATO SOUP

PREP: 5 MIN | COOK: 25 MIN | SERVES: 6



Ingredients:

2 tbsp olive oil

2 x 300ml jars of organic tomato paste

750ml chicken broth

250ml water

200ml heavy cream

2 large onions

6 garlic cloves, chopped

2 celery sticks, chopped

1 tbsp dried parsley

1 tsp dried basil

1 tsp pepper

3 tbsp cane sugar

sea salt to taste

Directions:

- 1. Heat oil in a large saucepan. Add onions, celery and garlic, cook until they begin to sweat but not allow them to brown.**
- 2. Add the broth, water, tomato paste, herbs, pepper, salt and sugar then bring to boil.**
- 3. Reduce heat and simmer for 20 minutes.**
- 4. Turn off heat and use an immersion blender to blend soup.**
- 5. Add cream and serve.**