



## Smoky Tomato Soup

Smoky and warm...yummm

**Servings:** 4-6

- 2 Tablespoons olive oil
- 1 medium onion, diced
- 1 medium carrot, diced
- 2 cloves garlic, minced
- 1/2 teaspoon smoked paprika
- 2 14.5 ounce cans fire roasted tomatoes
- 2 14.5 ounces chicken broth (or homemade)
- 2 Tablespoons cream cheese, optional



Heat a soup pot over medium heat. Add the onions and carrots and cook, stirring frequently for 8 minutes or until soft and golden, but not brown. Add the garlic and cook another minute. Add the smoked paprika and stir until fragrant, about 30 seconds. Add the tomatoes and broth and bring to a boil. Lower heat and simmer for 30 minutes, or until fairly thick and saucy. Add the cream cheese if desired. Blend the soup in batches or use a hand blender. When the soup is smooth, it's ready to serve.



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