

Creamy Tomato Soup

By Domenico Tolomeo

We took an American classic and put a spin on it with our Italian tomatoes! On its own or paired with a grilled cheese, this recipe always hits the spot!

Yield: 4 servings

Prep Time: 10 min

Cook Time: 30 min

Ingredients:

- 4 tablespoons Olitalia Extra Virgin Olive Oil
- 2 cups sweet onions, chopped
- 2 cloves garlic
- 2 cans (56oz total) Ciao Authentica Crushed Tomatoes
- Salt, to taste
- Pepper, to taste
- 2 cups heavy cream
- Basil, to garnish



Instructions:

1. In a dutch oven pot, heat the olive oil over medium heat.
2. Add your chopped onion and cook until they become translucent.
3. Add your garlic and cook until they become very lightly browned, being sure not to burn them.
4. Add your Ciao Authentica Crushed Tomatoes, salt, and pepper, and cook for 20-30 minutes on low-medium heat.
5. Using a hand immersion blender or tabletop blender, blend until the tomato mixture becomes nice and smooth with no chunks of tomato or onion visible.
6. Return the blended tomatoes to the pot and stir in the heavy cream.
7. Once the heavy cream is mixed in, add your basil.
8. Serve and enjoy!