

Foodnity Recipes

Winter Tomato Soup Recipe with Canned Tomatoes

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Base

- [ ] 2 tbsp unsalted butter
- [ ] 1 medium yellow onion, finely diced
- [ ] 3 cloves garlic, minced
- [ ] 1 can (28 oz) crushed tomatoes

Seasoning & Cream

- [ ] 1 cup vegetable broth
- [ ] 1/2 tsp dried basil
- [ ] 1/2 tsp dried oregano
- [ ] 1/2 tsp salt (or to taste)
- [ ] 1/4 tsp black pepper
- [ ] 1 tsp brown sugar
- [ ] 1/2 cup heavy cream
- [ ] 1 tsp lemon juice

Instructions

1. Melt the butter in a large pot over medium heat. Add the diced onions and cook them slowly for about 5 minutes until they are soft and translucent. Don't let them brown too much, just let them get tender.
2. Stir in the minced garlic, dried basil, and dried oregano. Let them sizzle for about a minute—just until the garlic smells wonderful and the herbs wake up.
3. Pour in the crushed tomatoes and the vegetable broth. Stir in the brown sugar, salt, and pepper. Bring the mixture to a gentle simmer, then turn the heat down to low and let it bubble softly for 10 to 15 minutes.
4. Remove the pot from the heat. Use an immersion blender to blend the soup until it's smooth and velvety. If you're using a traditional blender, do it in batches and be careful with the steam.
5. Stir in the heavy cream and the lemon juice. Stir gently until the color is uniform. Taste it—this is the part where you decide if it needs another pinch of salt or pepper.
6. Ladle the soup into warm bowls and garnish with a swirl of extra cream or a sprinkle of fresh parsley if you have some.

Nutrition per serving

210 kcal	5 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup is too thick for your liking, simply stir in a bit more broth or water until it reaches your desired consistency.
- For a deeper flavor, you can try a roasted garlic approach by roasting the garlic cloves before adding them to the pot.
- Using a high-quality brand of crushed tomatoes makes a noticeable difference in the final taste; avoid the cheapest options if you can.