

Creamy Tomato Basil Soup Recipe

Ingredients:

3 tablespoons olive oil

1 ½ cups onion, chopped

3 cloves garlic, minced

1 (28 ounce) can crushed tomatoes or tomato sauce

29 ounces chicken broth (or homemade broth)

1 ½ cups coconut milk (unsweetened)

½ cup chopped fresh basil, or about 1 teaspoon dried basil

Salt and pepper to taste

Instructions:

1. Heat oil in pot over medium heat. Sauté onion and garlic in oil until soft, about 5 minutes.
2. Add tomatoes and chicken broth, increase heat to high, and bring to a simmer.
3. Reduce heat and simmer for 20 minutes, stirring occasionally.
4. Off heat, purée soup (can be puréed in the pot with an immersion blender.) Add cream, salt, pepper and basil. Return soup to heat and serve immediately.