



Simple Tomato Soup

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This easy tomato soup is my goto recipe Its simple and delicious ready in 30 minutes and I give leftovers to my kids for lunch I usually serve it with rosemary bread for dunking

Ingredients

- - 1 tablespoon unsalted butter - 1 tablespoon olive oil - 1 onion
- thinly sliced - 2 large garlic cloves
- peeled and crushed - 2 (28 ounce) cans whole peeled tomatoes - 1 cup water - 1 tablespoon sugar - $\frac{1}{4}$ teaspoon celery seed - $\frac{1}{4}$ teaspoon dried oregano - 1 pinch red pepper flakes - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat butter and olive oil in a large saucepan over medium-low heat. Cook onion and garlic until onion is soft and translucent
2. about 5 minutes. Dotdash Meredith Food Studios Add tomatoes
3. water
4. sugar
5. celery seed
6. oregano
7. red pepper flakes
8. salt
9. and pepper. Bring to a boil. Reduce heat
10. cover
11. and simmer for 15 minutes. Dotdash Meredith Food Studios Remove from heat and purée with an immersion blender. Reheat soup until warm and season with salt and pepper. Dotdash Meredith Food Studios Cook's Note Use Italian San Marzano tomatoes for the best flavor. You can add cream if desired
12. but my family likes it the way it is. This soup can be made vegan by substituting margarine or olive oil for the butter.