

Pantry Tomato Soup

By Audrey Plant

Recipe calls for Vitamix or immersion blender

Ingredients

3 tablespoons extra-virgin olive oil
1 large onion, peeled and roughly chopped
1 large head of garlic (about 6-7 cloves), peeled and crushed
2 cans (28 ounces each) crushed San Marzano tomatoes
1 can (28 ounces) whole peeled San Marzano tomatoes
3 cups water
1 chicken bouillon cube
3 teaspoons kosher salt
1 teaspoon black pepper
1 teaspoon garlic powder
1/4 teaspoon red pepper flakes
1 teaspoon sugar (optional)
5 sprigs fresh thyme, tied together with butcher twine

Instructions

1. Add olive oil and preheat over medium heat in a large Dutch oven or pot. Add onion and garlic, and sauté for 4 minutes until slightly softened. Stir occasionally.
2. Add tomatoes, water, bouillon cube, kosher salt, pepper, garlic powder, and red pepper flakes. Simmer on medium heat for 5 minutes.
3. Working in 2 batches, ladle the warmed chunky soup into Vitamix and pulse until just smooth and combined. Be sure not to over-blend.
4. Pour soup back into the Dutch oven and add bundled thyme. Bring soup to a boil.
5. Turn down the heat, and simmer on low to medium heat for 30-40 minutes. Cover the soup with a lid. Stir occasionally.
6. Remove from heat, add sugar, season additionally with salt and pepper if necessary, and stir. Serve immediately.

Notes:

1. I like to have a texture with my soup, be sure to pulse until the texture of the soup is just smooth but not overly chunky.
2. Sugar is optional but does play well off the acidity of the tomatoes.
3. Soup can be stored in the fridge for up to 4 days or frozen for up to 3 months.