



DARLING HOUSEWIFE  
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# Creamy Tomato Basil Soup



## Ingredients

1 tablespoon olive oil  
8 diced fresh ripe tomatoes  
1 can (14.5 oz) diced tomatoes  
1 cup of finely diced carrots  
1 cup of finely diced onion  
1 cup of finely diced celery  
2 tablespoons tomato paste  
4 cups chicken broth  
1 teaspoon dried oregano  
1 tablespoon dried basil  
½ stick butter  
½ cup all-purpose flour  
1 cup grated parmesan cheese  
1½ cups half and half  
½ cup chopped fresh basil  
Salt and pepper to taste

## Instructions

Heat olive oil in a large soup pot over medium-high heat. Sauté carrots, onions, and celery for a few minutes. Add both fresh and canned diced tomatoes, tomato paste, chicken broth, oregano, and dried basil. Boil until vegetables are tender. Use a blender to puree the soup until smooth and return it to the pot.

In a separate pot over medium heat, melt butter. Stir in flour and whisk constantly for about 10 minutes until the mixture turns golden brown. Gradually add ladlefuls of soup to the new pot to form a thick paste. Stir well until smooth. Transfer the mixture back into the soup pot and combine.

Stir in parmesan cheese, half and half, salt, pepper, and fresh basil. Adjust seasoning with additional oregano and basil if necessary. Cook for a few more minutes until heated through.

Stores covered in the refrigerator for up to one week.

## ENJOY!