

# Tomato Basil Soup



## Ingredients

3 cups fresh tomato	¼ cup fresh basil
1 Tbsp. Extra-Virgin Olive Oil	1 Tbsp. cornstarch
½ cup diced onion	Salt and pepper to taste
¼ Tbsp. minced garlic	
½ gallon water	
½ cup canned tomato paste	
1 oz. vegetables soup base	
½ cup whipping cream	
¼ cup ground sweet basil	

## Directions

1. Roast sliced tomatoes in broiler, then, set aside.
2. Heat oil in a pot to medium heat. Add onions and garlic and sauté until translucent. Mix in roasted tomatoes.
3. Add tomato paste, vegetable paste and water to the pot. Dilute and bring to a medium simmer. Add the cream. Add basil and cook for 30- 45 minutes.
4. Dilute cornstarch with 1/2 cup water then add to soup. Stir until thickened to desired consistency.
5. Season with salt and pepper as desired.

## Nutritional Information

Calories .....	110
Total Fat.....	7g
Saturated Fat .....	3g
Cholesterol .....	17mg
Total Carbohydrate....	11g
Dietary Fiber .....	2g
Sugar .....	5g
Protein .....	3g
Sodium .....	44mg
Potassium .....	428mg
Serving Size .....	6 oz.
Recipe Yields .....	16 servings

Adjusted from: Sodexo recipes