

Tomato Soup

Ingredients:

- 4 tablespoons unsalted butter
- ½ large onion, chopped
- 1 large can (28oz) of canned tomatoes (diced, crushed, etc) with juices
- 1 ½ cups of stock (veg, chicken, turkey, beef, or alternatively you can use water)
- ½ tsp of salt (more or less to taste)
- Optional: 1 can (10oz) tomatoes and green chilis with juices
- Optional: Herbs of your choice (basil, italian seasoning, etc)

Directions:

- Melt butter over medium heat and add onion, tomatoes with juices, tomatoes and chilies with juices, and salt. Stir well and bring to a simmer.
- Simmer 30-40 minutes, adjusting salt to taste
- Remove from heat and add any herbs if you want to use them (but this tomato soup doesn't require it).
- Use your hand immersion blender to blend. If you want to use your regular blender, just be careful as hot liquid/steam will pop off the blender lid if you aren't careful. Alternately you can use a masher to crush the tomatoes.