

Payday Recipes

Creamy Tomato Soup

Ripe tomatoes blended silky smooth with cream and butter — brighter and richer than anything from a can, ready in about 40 minutes.

10 min Prep time	**30 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

- [ ] 2 lb (900 g) ripe tomatoes, halved (or 2 cans / 28 oz whole peeled tomatoes)
- [ ] 2 tablespoons olive oil
- [ ] 1 onion, diced
- [ ] 4 cloves garlic, minced
- [ ] 2 cups vegetable or chicken broth
- [ ] 1 teaspoon sugar
- [ ] 1 teaspoon salt, plus more to taste
- [ ] 1/2 teaspoon black pepper
- [ ] 1/2 cup heavy cream
- [ ] 2 tablespoons butter
- [ ] Fresh basil leaves, for serving

Instructions

1. If using fresh tomatoes, toss the halves with 1 tablespoon olive oil and salt. Roast at 400°F (200°C) for 25-30 minutes until soft and lightly charred. If using canned tomatoes, crush them by hand and skip this step.
2. Heat the remaining olive oil in a large pot over medium heat. Cook the onion for 5 minutes until soft. Add the garlic and cook 30 seconds until fragrant.
3. Add the roasted or canned tomatoes, broth, sugar, salt, and pepper. Bring to a simmer and cook 15-20 minutes.
4. Blend the soup until smooth, in batches in a blender with the lid vented, or with an immersion blender. For a silky finish, strain through a fine mesh sieve.
5. Return the soup to the pot over low heat. Stir in the butter until melted, then the cream. Do not boil. Taste and adjust salt and sugar.
6. Serve hot, topped with fresh basil and a drizzle of cream or olive oil.

Nutrition per serving

240 kcal	3 g	18 g	17 g
Calories	Protein	Carbs	Fat

Tips & notes

Add the cream at the end, off the boil — boiling cream can split. If freezing, freeze before adding the cream and stir it in when reheating.