Tomato Basil Soup

This creamy soup can be prepared using pantry staples such as canned tomatoes and dry milk. Garlic and onion give this delicious soup an extra kick of flavor.

Makes: 4 servings

Ingredients

- 1 medium onion, chopped
- 1 tablespoon olive oil
- 2 cloves garlic, crushed (or ¼ teaspoon garlic powder)
- 1 can low-sodium diced tomatoes (14.5 ounces)
- ? teaspoon red pepper flakes (or to taste)
- 1 teaspoon dried basil
- ? cup dry milk + 2 cups water (or 2 cups milk)
- salt and black pepper to taste

Directions

1. In a medium saucepan, cook onion in oil over medium heat, stirring frequently until golden brown, about 4 minutes.
2. Add garlic and cook 1 minute longer. Add tomatoes.
3. Cook uncovered over medium heat for 10 minutes.
4. Spoon ¾ of mixture into food processor or blender container; puree until smooth. Return to saucepan.
5. Add red pepper flakes, basil, and reconstituted milk to the soup.
6. Heat until hot, but do not boil.

7. Season to taste with salt and pepper.

###

USDA is an equal opportunity provider, employer, and lender.