

RECIPE | TOMATOES

CREAMY TOMATO SOUP



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CREAMY TOMATO SOUP



INGREDIENTS

- 3 14 oz** Pure Flavor® Organic Luna® Sweets Cocktail Tomatoes
- 6 cups** vegetable broth
- 1 jar** sun-dried tomatoes, roughly chopped
- ¼ cup** all-purpose flour
- 2** medium yellow onions, chopped
- 4** garlic cloves, chopped
- 6 tbsp** cream cheese
- 2 tbsp** extra virgin olive oil

- 2 tbsp** basil
- 1 tbsp** honey
- Salt & pepper, to taste
- Fresh basil, for garnish

DIRECTIONS

- 1** In a soup pot, heat oil over medium heat and add the onions. Cook until onions are translucent. Add garlic, tomatoes, and sun-dried tomatoes. Cook for 10 minutes.
- 2** Add the flour and stir for 5 minutes. Stir in broth, honey, half of basil, and salt and pepper to taste. Bring to a simmer over medium-high heat, stirring often. Reduce the heat to low, cover, and simmer for 30 minutes.
- 3** Let cool briefly and then purée with a blender. Return soup to the pot and turn heat to low. Add cream cheese and stir until melted and fully incorporated. Garnish with remaining basil.



60 min

15 min
PREP.

45 min
COOKING



4



easy