



RECIPE | TOMATOES

CREAMY TOMATO SOUP



60 min

15 min
PREP.

45 min
COOKING



4



easy



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 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.

