



CHUNKY TOMATO SOUP

THIS TOMATO SOUP RECIPE IS VERY EASY TO MAKE AND SURPRISINGLY GOOD. I MADE IT FOR MY MOM ALL THE TIME AS IT WAS HER FAVORITE. GRILLED CHEESE SANDWICHES ARE THE PERFECT ACCOMPANIMENT (I MAKE MINE WITH CHIHUAHUA CHEESE YUM!).

- 3 tbsp butter
- 1 large onion diced
- 1 tsp dill weed
- 1 tsp dried basil
- 3 tbsp sugar
- 2 28 oz cans whole tomatoes we sell Carmelina brand . . . amazing!
- 1 6 oz can tomato paste
- 4 cups chicken stock or broth we sell Kitchen Accomplice
- 1/2 cups all purpose flour like Wondra

- 1** In a large bowl coarsely crush the tomatoes by hand until you have uniform pieces. In a dutch oven, saute the onion in the butter until onions are soft. Add the dill weed and basil then cook for 2 minutes more.
- 2** Add the tomatoes, tomato paste, chicken broth and sugar and bring to a boil.
- 3** Add the flour mixture to the soup until you reach desired consistency, making sure the soup returns to a boil.
- 4** Cover and simmer for 20 minutes.
- 5** Serve topped with shredded Parmesan cheese. Enjoy!