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# Tomato Soup Recipe

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Servings: 4

Prep time: 5 min

Cook time: 10 min

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Add some zing to your tomato soup from a can by adding a few fresh ingredients from the garden. This is my 'doctored up' tomato soup recipe.

## INGREDIENTS

One can condensed Tomato Soup  
1/2 cup of heavy whipping cream  
1/2 cup 2% milk  
2 tbsp olive oil  
1/2 cup fresh basil, chopped  
1 clove of fresh minced garlic  
1/2 cup of stewed tomatoes  
Black Pepper (to taste)

## DIRECTIONS

1. In your favorite soup pot, heat olive oil
2. Add basil and minced garlic and sauté over low heat for about 1 minute
3. Add tomato soup and heat for a 2 minutes
4. Slowly add in heavy cream and milk ; stir occasionally as it comes to a simmer
5. Add stewed tomatoes
6. Season to taste with salt and pepper
7. Let simmer about 15 minutes, stirring occasionally
8. Serve with basil leaf on top and dab of sour cream if desire.

## NOTES: