

Quick & Easy Tomato Soup Recipe with Canned Tomatoes

Ingredients

2 - 28oz Cans San Marzano Tomatoes, Whole

1 Stick Salted Butter

1 Large Onion- Chopped

2 Carrot Sticks- Chopped

2 Garlic Cloves- Crushed

2 Cups Unsweetened Oat Milk

Generous Pinch of Baking Soda

Salt and Pepper to Taste

Instructions

Melt the butter in your favorite pot or Dutch oven. Add the chopped onion, carrots, and garlic and sauté on low heat until softened. Stir frequently to prevent the butter from burning or separating. Pour in the canned tomatoes and a generous pinch of baking soda into the vegetables. Bring to a low boil and simmer for about 5 minutes. Using an immersion blender, blend until smooth. Add oat milk and simmer for another 5 minutes. Season with salt, pepper, and basil to taste, and bon appétit!