

TOMATO SOUP

from Jamie's Food Revolution by Jamie Oliver

INGREDIENTS

a few tablespoons olive oil
2 onions, peeled and diced
2 cloves garlic, minced
2 carrots, peeled and diced
2 celery stalks, diced
1 (28 oz.) can crushed tomatoes
6 ripe tomatoes
1 ½ cups vegetable broth
salt and pepper to taste
small bunch fresh basil

METHOD

Place a large soup pot on the stove over medium heat. Add the olive oil and then the garlic and onion. Sauté, stirring occasionally while you chop the carrots and celery stalks. When the onion mixture is beginning to brown, add the carrots and celery. Cook for about 10 minutes, stirring occasionally. Carefully add the tomatoes and the vegetable broth. Bring to a boil, stir again and then reduce the heat to a simmer. Allow it cook for another 10 minutes with the lid on.

Remove the pan from the stove, season with salt, pepper, and the basil leaves.

With an immersion blender, puree the soup or carefully ladle it into a regular blender. If using a regular blender, only fill it half way full and cover the blender with a towel. Turn on low speed to avoid it splattering hot soup.