

Tomato and Basil Soup (Dad's favorite)

1/3 cup extra virgin olive oil
5 carrots, peeled and chopped
1 large yellow onion, chopped
1 T dried basil
84 oz whole Italian-style tomatoes
Freshly ground pepper

In large saucepan over medium heat, warm the oil and swirl to coat the bottom of the pan. Add carrots, onion, and dried basil and sauté, stirring occasionally, until softened, 10 to 12 minutes. Add in tomatoes and the broth and bring just to a boil. Salt and pepper to taste. Reduce the heat and simmer, uncovered for 20 minutes to blend the flavors.

Remove from the heat. Puree the soup using a hand immersion blender.