

## Classic Tomato Soup: The Simple, Creamy Recipe for the Ultimate Comfort Meal

The Simple, Classic Tomato Soup Recipe That Brings the Comfort



**TIME**  
**45 min**

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### INGREDIENTS

#### Swaps and Notes:

**For Extra Creaminess:** While this recipe is naturally rich thanks to the butter, you can add 1/4 cup of heavy cream or half-and-half right after blending for a classic "creamy tomato soup."

**Tomato Choice:** I strongly recommend using good quality whole peeled tomatoes (like San Marzano). The better the tomato, the better the soup. Crushed tomatoes are a great alternative if you want less blending work.

**The Onion:** Don't worry about chopping the onion finely. Large wedges work because they cook down and are completely blended into the soup, leaving no texture behind, just a pure, sweet flavor.

#### Step-by-Step Directions:

1. Sauté the Base:
2. Add Ingredients:
3. Simmer and Soften:
4. Blend to Perfection:
5. Season and Serve:

#### ? Tips for Success:

**Don't Rush the Simmer:** The 45-minute cooking time is crucial. It's what transforms raw tomato acidity into a deep, mellow, sweet flavor. You're essentially caramelizing the onions and tomatoes slowly.

**Use the Butter:** This is not the time to skimp. The butter is what gives the soup its luxurious

mouthfeel and helps temper the tomato's sharpness, acting almost like a cream substitute.

**Taste and Adjust:** Canned tomatoes can vary wildly in acidity and sweetness. Always taste the soup after blending. It may need a pinch more salt to make the flavors pop, or a tiny spoonful of sugar (about 1/4 teaspoon) if it's too tart.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving, Estimated):**

**Storage and Leftover Tips:**

**Storage:** Let the soup cool completely, then transfer it to an airtight container. It will keep well in the refrigerator for up to 4 days.

**Freezing:** Tomato soup freezes beautifully. Pour cooled soup into freezer-safe containers or heavy-duty freezer bags, leaving a little headspace. It can be frozen for up to 3 months. Thaw overnight in the fridge and reheat gently on the stovetop.

**Reheating:** Reheat on the stovetop over medium-low heat, stirring occasionally until warmed through. If it seems too thick after storage, add a splash of water or stock to reach your desired consistency.

**More Recipes You Will Love:**

For an easy, savory meal: [This One Pan Breakfast Bake Will Make You Skip](#)

For a chocolatey treat: [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

**Final Thoughts:**

## DIRECTIONS

- 1. SautØ the Base:** Melt the 4 tablespoons of butter over medium heat in a large Dutch oven or heavy-bottomed saucepan. This is the foundation of your flavor.
- 2. Add Ingredients:** Add the onion wedges, the can of tomatoes (with their juices), 121 cups of liquid, and 1/2 teaspoon of salt.
- 3. Simmer and Soften:** Bring the mixture up to a gentle simmer. Once simmering, lower the heat slightly and cook, uncovered, for about 45 minutes. Stir occasionally. The longer, slower simmer is where the magic happens-the onions fully soften and the flavors concentrate. Add additional salt to taste as needed during this time.
- 4. Blend to Perfection:** Remove the soup from the heat. Carefully blend the soup using either an immersion blender or a standard blender. The soup doesn't need to be perfectly smooth; a little texture is nice, but blend until the onion pieces are completely gone.
- 5. Safety : Note:** If using a regular blender, work in small batches and do not fill it more than halfway-hot soup expands! Remove the center insert of the lid and cover the opening with a clean kitchen towel while blending to release steam safely.
- 6. Season and Serve:** Taste the soup one last time. Adjust the salt and pepper as needed. If you are adding cream, stir it in now until heated through, but not boiled. Serve hot!
- 7. ? Tips for Success:** Don't Rush the Simmer: The 45-minute cooking time is crucial. It's what transforms raw tomato acidity into a deep, mellow, sweet flavor. You're essentially caramelizing the onions and tomatoes slowly.

8. Use the : Butter: This is not the time to skimp. The butter is what gives the soup its luxurious mouthfeel and helps temper the tomato's sharpness, acting almost like a cream substitute.
9. Taste and : Adjust: Canned tomatoes can vary wildly in acidity and sweetness. Always taste the soup after blending. It may need a pinch more salt to make the flavors pop, or a tiny spoonful of sugar (about 1/4 teaspoon) if it's too tart.
10. Serving Suggestions and Pairings: Tomato soup is famously the perfect partner to a Grilled Cheese Sandwich, but don't stop there.
11. For other savory pairings, consider a simple, light salad, or even serving it as an appetizer before a heavier meal like this flavorful Cajun Chicken Sausage Gumbo. You could also serve it alongside an easy appetizer like a warmed Baked Brie Appetizer with some crusty bread.
12. If you're looking for a dessert to follow this comforting bowl, something sweet like a slice of Chocolate Chip Banana Bread would hit the spot.
13. Nutritional Information (Per Serving, Estimated):  
Export to Sheets
14. Note: This is an estimate based on 4 servings using the listed ingredients and does not account for additional seasonings or cream.
15. Storage and Leftover Tips: This soup is a dream for meal prep!
16. Storage: Let the soup cool completely, then transfer it to an airtight container. It will keep well in the refrigerator for up to 4 days.
17. Freezing: Tomato soup freezes beautifully. Pour cooled soup into freezer-safe containers or heavy-duty freezer bags, leaving a little headspace. It can be frozen for up to 3 months. Thaw overnight in the fridge and reheat gently on the stovetop.
18. Reheating: Reheat on the stovetop over medium-low heat, stirring occasionally until warmed through. If it seems too thick after storage, add a splash of water or stock to reach your desired consistency.
19. More Recipes You Will Love: If you loved the ease and comfort of this soup, you might want to try these other Chef Maniac favorites:
20. For an easy, savory meal: [This One Pan Breakfast Bake Will Make You Skip](#)
21. For a chocolatey treat: [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)
22. Final Thoughts: This simple, classic tomato soup is proof that the best comfort food is often the easiest to make. It's a recipe that requires patience for the simmer, but minimal effort in preparation. Make a big batch and thank yourself later.
23. If you give this recipe a try, please let me know what you thought in the comments below! What did you pair it with? Your feedback helps me create more great recipes here at Chef Maniac. Happy cooking!

## SWAPS & NOTES

Unsalted Butter 4 tablespoons (57g) Essential for richness and flavor extraction.

Large Onion 1/2 Cut into large wedges; these will be blended into the soup.

Canned Tomatoes 1 (28-ounce) can Whole peeled or crushed are best for flavor and texture.

Liquid 1 1/2 cups Water, vegetable stock, or chicken stock.

### TIPS FOR SUCCESS

**Don't Rush the Simmer:** The 45-minute cooking time is crucial.

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**Use the Butter:** This is not the time to skimp.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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