

How to Make Classic Tomato Basil Soup from Scratch

that will impress your family and friends.



TIME
5 min

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INGREDIENTS

. I'll walk you through the simple

DIRECTIONS

1. steps to create a rich, flavorful
2. tomato basil soup
3. that will impress your family and friends.
4. To begin, gather all your ingredients. For this recipe, you will need:
5. 2 tablespoons olive oil
6. 1 medium onion, chopped
7. 2 cloves garlic, minced
8. 5 ounces each) diced tomatoes
9. 2 cups vegetable broth
10. 1 teaspoon sugar
11. Salt and pepper to taste
12. 2 cups fresh basil leaves
13. 1/2 cup heavy cream (optional)
14. Now that you have everything ready, let's start cooking! First, heat the
15. in a large pot over medium heat. Add the
16. chopped onion
17. and sautØ for about 5 minutes until the onion becomes translucent. Stir occasionally to prevent it from browning.
18. Next, add the
19. minced garlic
20. to the pot and sautØ for another minute, being careful not to let it burn. The combination of onion and garlic creates a fragrant base for your soup.
21. Once the vegetables are tender, it's time to add the
22. diced tomatoes

23. , including their juice, as well as the
24. vegetable broth
25. to the pot. Stir in the

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Original recipe: <https://chefmaniac.com/classic-tomato-basil-soup-recipe-from-scratch/>