

Easy Tomato Soup Recipe: Rich, Velvety, and Made with Pantry Staples

Here is what you need to make this cozy soup:



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45 min

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INGREDIENTS

- 4 tablespoons unsalted butter (57g)
- 1/2 large onion, cut into large wedges
- 1 can (28 ounces) tomatoes, preferably whole peeled tomatoes or crushed
- 1 1/2 cups water, vegetable stock, or chicken stock
- 1/2 teaspoon salt, plus more to taste

DIRECTIONS

- 1.** Melt the butter: Place a Dutch oven or large saucepan over medium heat. Add the butter and let it melt completely.
- 2.** Add the onion, tomatoes, and liquid: Add the onion wedges, canned tomatoes with all their juices, the water or stock, and 1/2 teaspoon of salt.
- 3.** Simmer: Bring the mixture to a gentle simmer. Cook uncovered for about 45 minutes, stirring occasionally. This gives the onion time to soften and the flavors time to meld together.
- 4.** Blend the soup: Once the soup has finished simmering, blend it until it reaches your preferred texture. An immersion blender works well right in the pot, but a regular blender also works.
- 5.** If using a standard blender, blend in smaller batches and do not fill it too high. Hot soup expands, so remove the center insert in the lid and cover the opening with a kitchen towel to let steam escape safely.
- 6.** Season and serve: Taste the soup and add more salt if needed. Serve hot.

SWAPS & NOTES

This soup is wonderfully forgiving, and a few simple adjustments can help you make it your own.

Tomatoes: Whole peeled tomatoes and crushed tomatoes both work beautifully.

Whole tomatoes may give you a slightly fresher-tasting result after blending.

Liquid choice: Water keeps the tomato flavor front and center, while stock adds depth and richness.

TIPS FOR SUCCESS

Let the soup simmer the full 45 minutes if you can.

Even though the ingredient list is short, that simmering time helps the onion soften fully and allows the flavors to deepen.

Since tomatoes are the star of the recipe, a quality can makes a noticeable difference in the final flavor.

When blending, be careful with hot liquids.

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