

Hearty Tomato Soup

Recipe courtesy of Giada De Laurentiis

Prep Time:

10 min

Inactive Prep Time:

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Cook Time:

35 min

Level:

Easy

Serves:

4 servings

Ingredients

- 2 tablespoons butter
- 1 onion, peeled and chopped
- 2 carrots, peeled and chopped
- 2 cloves garlic, chopped
- 1 15-ounce can cannellini (white) beans, drained and rinsed
- 1 28-ounce can crushed tomatoes
- 3 cups chicken broth
- 1 bay leaf
- 1 sprig of fresh rosemary, plus 1 teaspoon, minced
- 1/2 teaspoon red pepper flakes
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2/3 cup creme fraiche
- Zest of one lemon

Directions

In a large soup pot, melt the butter over medium-high heat. Add the onion, carrots, and garlic and cook until the vegetables are tender, about 4 minutes. Add the beans, tomatoes, broth, bay leaf, 1 teaspoon rosemary, and red pepper flakes. Bring the soup to a boil over high heat, then reduce the heat to low and simmer for 30 minutes, covered.

Puree the soup in a blender in batches, being careful to remove and discard the bay leaf. Return the soup to a soup pot and keep warm over low heat. Season with salt and pepper.

This extra step is especially nice for company. In a medium bowl fold in the lemon zest and the remaining teaspoon of rosemary to 2/3 cup creme fraiche. To serve, ladle the soup into bowls and dollop each bowl with the lemon rosemary creme fraiche. Serve immediately.