

Cream of Three Tomato Soup

Chef Jon Ashton Parade Magazines
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Servings: 6

2 tablespoons olive oil
1 onion, chopped
1 stalk celery, chopped
3 cups low-sodium chicken broth
1/2 cup sun-dried tomatoes, chopped
3 cans (14 ounce ea) diced tomatoes, undrained
1 can (8 ounce) tomato sauce
2 sprigs thyme
1/2 cup half-and-half
2 tablespoons balsamic vinegar
salt (to taste)
pepper (to taste)
chopped green onions (for garnish)
sriracha sauce (optional)

In a large saucepan over medium-high heat, heat the olive oil. Add the onion and celery. Saute' for 5 to 7 minutes or until tender.

Add the broth, sun-dried tomatoes, diced tomatoes, tomato sauce and thyme sprigs. Bring to a simmer. Cook for 20 minutes. Discard the thyme sprigs.

Transfer the soup to a blender (or use an immersion blender in the pan). Puree' until smooth. Return the soup to the pan.

Stir in the half-and-half, vinegar, salt and pepper. Cook for 3 minutes or until heated through.

Top with green onions and sriracha sauce, if you like it hot.

Per Serving (excluding unknown items): 109 Calories; 6g Fat (40.3% calories from fat); 8g Protein; 13g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 370mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 1 Fat.