**Super Simple Tomato Soup**

Based on Natasha Kravchuk’s recipe from Natasha’s Kitchen

Prep Time: 5 minutes Cook Time: No cook time! Makes: ~ ½ Cup

**Ingredients**

* 1/4 c butter
* 2 onions, diced (or 1/2 bag of frozen onions)
* 3-4 garlic cloves, or 1 Tbsp minced
* 2 796 ml tins of tomatoes (crushed, diced or whole)
* 2 c chicken stock
* 1 tbsp dried basil or 1/4 c fresh
* 2 tsp sugar
* 1/2 tsp black pepper, or to taste
* 1/2 cup heavy whipping cream,
* 1/3 cup Parmesan cheese, freshly grated, plus more to serve

**Directions**

1. Heat pot over medium heat. Add butter then add chopped onions. Sauté 10-12 minutes, stirring occasionally, until softened and golden. Add minced garlic and sauté 1 minute until fragrant.
2. Add tomatoes with their juice, chicken stock, basil, sugar, and black pepper. Stir together and bring to a boil then reduce heat, partially cover with lid and simmer for 10 minutes.
3. You can leave your soup with a chunky consistency, but if you like a blended/creamy soup, use an immersion blender to blend the soup in the pot to desired consistency.
4. Add 1/2 cup heavy cream, 1/3 cup freshly grated Parmesan cheese and return to a simmer. Season to taste with salt and pepper if needed and turn off the heat.
5. Serve with more Parmesan & enjoy!