

SIMPLE TOMATO SOUP

IF:Gathering, February 2021

Adapted from [Ina Garten](#)

*VEGETARIAN | GLUTEN-FREE

Ingredients

- 3 tbsp olive oil
- 2 yellow onions, chopped
- 3 cloves garlic, minced
- 4 cups vegetable stock (you
can also use chicken stock)
- 1 28 ounce can crushed
tomatoes
- 1 pinch saffron
- 1/2 cup heavy cream
- salt & pepper

INSTRUCTIONS

1. In a large pot, heat the olive oil over medium heat. Add the onions and cook over medium-low heat for 15 minutes, stirring occasionally, until golden brown.
2. Add the garlic and cook for 1 more minute.
3. Stir in the vegetable stock, tomatoes, saffron, 1 1/2 teaspoons salt and 3/4 teaspoon pepper.
4. Bring the soup to a boil, then lower the heat and simmer for 15 minutes.
5. Stir in the cream, return the soup to a simmer and cook for 10 more minutes, stirring frequently.
6. Season to taste with salt and pepper.
7. Serve with grilled cheese or your favorite bread or crackers (use gluten-free, if needed).

Optional: You can also puree the soup with an immersion blender if you want a smoother texture.