

kidstir

Creamy Tomato Soup



hands-on time: 15 minutes

start-to-eat time: 25 minutes

tools:

- measuring spoons & cups
- blender
- medium-size soup pot
- ladle

kids kitchen skills:

- measuring
- stirring
- using a blender
- working at the stovetop

ingredients


- 1 cup chopped onion
- 3 cloves garlic, crushed
- 1 tablespoon olive oil
- 1 28-ounce can whole tomatoes
- 1/2 to 3/4 cup cream
- Small bunch fresh basil, chopped
- Salt and pepper to taste
- 1 cup Cheddar cheese cubes, optional

If you love cream of tomato soup, try making it from scratch with our quick and easy recipe. Add a little extra flavor with fresh basil (or stir in some Cheddar cheese cubes just before serving!).

Makes 4 Servings

Grown-up steps and notes

step-by-step instructions

 A grown-up should heat the olive oil over medium heat in a soup pot. Once hot, add the onions and cook, stirring occasionally, until soft, about 10 minutes. Add the garlic and cook for 1 more


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minute. Turn off the heat.

2. Blend the whole tomatoes and all the juices in a blender. Add the cooked onion and garlic, and blend until smooth.

 Carefully pour the pureed tomatoes into the soup pot. Turn the heat to medium-high.

 Stir in the cream and cook for about 10 minutes. Add salt and pepper to taste and extra cream, if you'd like.

5. Ladle the soup into bowls. Stir in cubes of Cheddar cheese, if you'd like. Top with chopped fresh basil and pass the salt and pepper!

notes:

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