Tomato Soup (Creamy)

Ingredients

- 6 tbsps olive oil
- 1/2 onion, chopped
- 1 carrot, diced
- 1 can (14 .5 oz) diced tomatoes
- 1 can (14 oz) vegetable broth
- 1 bay leaf
- 1/2 tsp basil, fresh
- 1/4 tsp oregano, fresh
- salt & pepper to taste
- 1/4 rice (optional)
- 1/2 cup half & half (optional)

Summary

Yield: 4
Source: Priscilla Warnke
Prep Time: 45 minutes
Category: Soups

Instructions

Serves: 4

Rating: Very good

Heat oil in a medium size pot. Add onion, cook until softened (2 minutes). Add carrot, cover and cook 5 minutes. Add tomatoes and vegetable broth. Cook until vegetables are tender (20 minutes). Puree mixture then add rice, adding additional water (or more vegetable broth) if needed. Cook until rice is done (about 20 minutes). OR instead of adding rice, add half and half and heat through. Add salt and pepper.