



## INGREDIENTS

2 tablespoons extra-virgin olive oil  
1 large onion, diced  
4 cloves garlic, minced  
Kosher salt and freshly ground pepper  
1 28-ounce can no-salt-added diced tomatoes  
1 14-ounce can crushed tomatoes  
3 cups low-sodium chicken broth  
1 cup heavy cream or milk  
1/3 cup finely grated Parmesan cheese  
1 cup chopped fresh basil

## DIRECTIONS

Heat the olive oil in a large pot over medium-high heat. Add the onion and cook until translucent, about 4 minutes. Add the garlic and cook 30 seconds. Add the diced and crushed tomatoes, basil, cheese and the chicken broth to the pot and bring to a boil. Reduce the heat to medium low and simmer 15 minutes. \*Blend to desired consistency. Season with salt & pepper. Ladle into bowls and top with the parmesan and chopped basil.

\*When blending hot liquid, first let it cool for five minutes or so, then transfer it to a blender, filling only halfway. Put the lid on, leaving one corner open. Cover the lid with a kitchen towel to catch splatters, and pulse until smooth. I find it best to work in batches