

From Real Estate to Recipes!
MARCH FEATURE RECIPE

Courtesy of Jessica Scott

Slow Cooker Tomato Basil Parmesan Soup

Ingredients:

(2) 15oz. Cans diced tomatoes
(1) 10oz. Can tomato sauce
1/4 cup fresh basil, finely chopped
3 tsp minced garlic
1 TBS salt
1 medium white onion, diced
1 cup heavy cream
4 cups chicken or vegetable broth
2 cups shredded parmesan cheese

Roux:

3 TBS butter,
1/4 cup flour
1 cup heavy cream OR half & half.

Directions:

- 1) Add tomatoes, tomato sauce, & next 7 ingredients (through broth) into a slow cooker/crockpot. Cover & cook for 2 hours on high or 4-8 hours on low. (If you are home, give it a stir every now & then and scrape down the sides)
- 2) About 30-40 minutes before serving Transfer soup to a blender or food processor & puree until smooth, then return to crockpot.
- 3) Prepare the roux. Melt the butter in a Medium sauce pan over medium heat.
- 4) Add flour to melted butter & stir until flour clumps up. Slowly whisk in heavy cream (or half & half) until mixture is thickened & smooth. Add roux & parmesan cheese to crockpot & stir to combine.
- 5) Cook another 20-30 minutes until cheese is completely melted. Give a good stir before serving. Top with additional basil & parmesan cheese.