

# Cheesy Tomato Soup

Submitted by Nell Trainor, Advancement Assistant

*"This tomato cheddar soup is my absolute favorite and is so easy!"*



## Ingredients

- 2 tablespoons olive oil
- 1 chopped yellow onion (I like to do a large onion)
- 2 teaspoons minced garlic
- 2 tablespoons King Arthur Unbleached All-Purpose Flour
- 1 (28-ounce) can Italian plum tomatoes
- 2 cups chicken broth
- ½ cup half-and-half or milk (or lactose-free milk!)
- 8 ounces Cabot Seriously Sharp Cheddar, Extra Sharp Cheddar or White Oak Cheddar, grated (about 2 cups), plus extra for garnish
- Salt and ground black pepper to taste
- Garlic croutons (optional)

## Instructions

1. **HEAT** oil in a large pot over medium heat. Add onions and cook, stirring often, until soft and translucent, about 5 minutes. Add garlic and stir for 30 seconds. Add flour and stir for 1 minute longer.
2. **REMOVE** from heat. Add tomatoes, crushing each into smaller pieces with your hand as you add. Add remaining liquid from can and stir tomatoes into onion mixture until well combined. Add chicken or vegetable broth, half-and-half or milk; stir together well.
3. **RETURN** to heat and bring to boil. Adjust heat to maintain simmer, cover pot and cook soup for 15 minutes, stirring occasionally to be sure nothing is sticking to bottom of pot.
4. **REMOVE** from heat. Add cheese a handful at a time, stirring each time until cheese is melted.
5. **PUREE** soup in blender after allowing to cool for a few minutes. Process in two smaller batches until smooth. Return to pot. Season with salt and pepper.
6. **PLACE** over medium-high heat and stir until heated through. Serve topped with additional grated cheddar, plus garlic croutons if desired.

## Notes

- Freezing unused portions in airtight containers is recommended for this recipe. To thaw, leave the container in the refrigerator overnight until thawed and warm gently, stirring often, in a small saucepan over medium-low heat.