

# Tomato Basil Sour Cream Soup

Serves 4

3 TBS olive oil  
1 large white onion, chopped  
1 shallot, chopped  
Salt and pepper  
1/2 tsp crushed red pepper flakes  
3 cloves garlic, chopped  
1/4 tsp cayenne pepper  
1/4 tsp chili powder  
3 - 15 oz cans stewed tomatoes  
1½ TBS tomato paste  
2 cups chicken broth  
1/2 cup plus 4 TBS fresh basil  
1 cup sour cream  
Oven Roasted Potatoes (optional)

Heat olive oil in a large saucepan. Cook onions and shallots until translucent, season as they hit the pan. Add crushed red pepper and garlic. Cook until fragrant.

Add cayenne and chili. Stir to coat. Add tomatoes, tomato paste and broth. Stir and mix together thoroughly.

Finely chop ½ cup basil and stir in. Check seasonings. Bring to a boil, cover and reduce to a simmer.

Allow to simmer ½ hour to an hour.

Puree to smooth in small batches.

Note: If you have an immersion blender on hand it will work great, if not, use a blender.

Stir in sour cream. Garnish with finely chopped basil.

Baguette Taste – Wonder Bread Budget