

CopyCat Applebee's Tomato Basil Soup

Ingredients

1 tablespoon olive oil
1/2 cup white onion, chopped
2 garlic cloves, minced
2 1/2 cups chicken broth
56 ounces crushed tomatoes, 2 28-ounce cans
1 tablespoon granulated sugar
3/4 cup heavy cream
1/4 cup fresh basil, minced
1 1/2 teaspoon fresh or dried parsley
1/2 teaspoon dried oregano
1/2 teaspoon salt, or more to taste
1/4 teaspoon ground black pepper

Garnish:

Croutons

Fresh Basil

Freshly grated Parmesan Cheese

Directions

In a large saucepan heat olive oil over medium heat, then add chopped onion and saute until translucent, for about 2-3 minutes. Add garlic and saute for one more minute while stirring constantly.

Add chicken broth, crushed tomatoes, and sugar. Bring to a simmer and cook uncovered for 20 minutes.

Puree with an immersion blender or transfer to a blender and puree.

Stir in heavy cream and herbs. Bring soup back to a simmer and

cook for 5 minutes on low heat.

Season to taste with salt and pepper. Serve garnished with croutons, basil, and grated Parmesan cheese.