

# 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.