

Slow Cooker Tomato Basil Soup

adapted from [Big Girls Small Kitchen](#)

Makes 4-6 servings

3 tablespoons olive oil

3 large carrots, scrubbed or 2 cups baby carrots

2 medium sweet onions, diced

1 clove garlic, chopped

1 tablespoon salt

3 28-ounce cans whole peeled tomatoes

1 quart chicken (or vegetable) broth

10 basil leaves, fresh, plus a few more for garnish

Fresh grated Parmesan for garnish

Slow cooker:

Combine all ingredients in a slow cooker. Cover and cook on low for 5-7 hours, until flavors are blended and vegetables are soft. Allow the soup to cool slightly. using an immersion blender, blend the soup until smooth. Or puree in batches in a blender. Serve immediately, or keep on low until ready to eat.

Stove-top version:

Combine all ingredients in a heavy lidded pot or dutch oven over medium-high heat. Bring to a boil, then turn heat down to low, and simmer, covered, for about 2 hours, until flavors are blended and vegetables are soft. Allow the soup to cool slightly. Then puree as instructed above. Garnish with fresh basil and Parmesan cheese.

Tips:

If you like a creamier version, omit about 1 cup of the chicken broth and add milk or half and half.

