

Hearty Tomato Soup with Lemon and Rosemary
Recipe courtesy of Giada De Laurentii (Food Network)

Prep Time: 10 min

Serves: 4

Time: 35 min

Ingredients:

2 tbl. Butter

1 onion, peeled and chopped

2 carrots, peeled and chopped

2 cloves garlic, copped

1 15 ounce can cannellini (white) beans, drained and rinsed

1 28 ounce can crushed tomatoes

3 cups chicken broth

1 bay leaf

1 sprig of fresh rosemary, plus 1 tsp. minced

½ tsp. red pepper flakes

¾ tsp salt

½ tsp freshly ground black pepper

2/3 cup crème fraiche

Zest of one lemon

Directions:

In a large soup pot, melt the butter over medium-high heat. Add the onion, carrots, and garlic and cook until the vegetables are tender, about 4 minutes. Add the beans, tomatoes broth, bay leaf, 1 teaspoon rosemary, and red pepper flakes. Bring the soup to a boil over high heat, then reduce the heat to low and simmer for 30 minutes, covered. Puree the soup in a blender in batches, being careful to remove and discard the bay leaf. Return the soup to a soup pot and keep warm over low heat. Season with salt and pepper.

In a medium bowl fold in the lemon zest and the remaining teaspoon of rosemary to 2/3 cup crème fraiche. To serve, ladle the soup into bowls and dollop each bowl with the lemon rosemary crème fraiche. Serve immediately.

Chef John tip: substitute vegetable broth for vegetarians, and add cheese tortellinis for a more hearty soup.