



Tomato Soup

TIME: 45 MIN ● SERVINGS: 16

Ingredients:

1 (#10) CAN DEI FRATELLI CRUSHED TOMATOES
2 TBSP. VEGETABLE OIL
1 QT. WHITE ONION, CHOPPED
3 TBSP. GARLIC, MINCED
2 CUPS CARROT, CHOPPED
1 CUP CELERY, CHOPPED
11 CUPS CHICKEN BROTH
2 TBSP. WORCESTERSHIRE SAUCE
2 TSP. SALT
2 TSP. BLACK PEPPER
1 TSP. THYME
HOT SAUCE, TO TASTE

Instructions:

1. HEAT OIL IN A LARGE POT OVER MEDIUM-HIGH HEAT. SAUTE ONION AND GARLIC FOR 5 MINUTES.
 2. ADD CARROT AND CELERY AND COOK FOR 8-10 MINUTES.
 3. ADD REMAINING INGREDIENTS. REDUCE HEAT, COVER, AND SIMMER FOR 20 MINUTES.
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