

Tomato & basil soup



Ingredients

- 1 tbsp butter or olive oil
- 2 garlic cloves, crushed
- 5 soft sundries or SunBlushed tomatoes in oil, roughly chopped
- 3 x 400g cans of plum tomatoes
- 500ml turkey or vegetable stock
- 1 tsp sugar, or more to taste
- 142ml pot soured cream
- 125g pot fresh basil pesto
- Basil leaves, to serve

Method

Heat the butter or oil in a large pan, then add the garlic and soften for a few minutes over a low heat. Add the sundried or SunBlush tomatoes, canned tomatoes, stock, sugar and seasoning, then bring to a simmer. Let the soup bubble for 10 mins until the tomatoes have broken down a little.

Whizz with a stick blender, adding half the pot of soured cream as you go. Taste and adjust the seasoning – add more sugar if you need to. Serve in bowls with 1 tbsp or so of the pesto swirled on top, a little more soured cream and scatter with basil leaves.

⌵	Prep: 10mins / Cook: 15mins
👨‍🍳	Easy
🍴	Serves 4
i	Vegetarian
kcal	213
fat	14g
saturates	7g
carbs	14g