

Snow Day Tomato Soup

WITH CRISPY CHEESE TOP

INGREDIENTS

- 2 Tbsp olive oil
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 1 Tbsp tomato paste (optional but recommended for deeper flavor)
- 2 (28 oz) cans crushed tomatoes
- 2 cups low-sodium vegetable or chicken broth
- 1 tsp Italian seasoning
- ½ tsp salt (plus more to taste)
- ¼ tsp black pepper
- 1 tsp sugar or honey (optional, balances acidity)

Optional Creamy Finish (Choose One)

- ½-¾ cup heavy cream
- ½-¾ cup canned coconut milk
- ½-¾ cup whole or 2% milk

Crispy Cheese Topping (Optional)

- 1-1½ cups shredded sharp cheddar, gruyère, or a blend

DIRECTIONS

1. Heat olive oil in an oven-safe Dutch oven over medium heat. Add onion and cook 4-5 minutes until soft. Add garlic and cook 30 seconds until fragrant.
2. Stir in tomato paste (if using) and cook 1 minute.
3. Add crushed tomatoes, broth, Italian seasoning, salt, pepper, and sugar (if using). Bring to a gentle boil, then reduce heat and simmer uncovered 15-20 minutes.
4. Use an immersion blender to blend until smooth (or carefully transfer to a blender in batches and return to pot).
5. Turn heat off, then stir in your choice of cream, coconut milk, or milk. Taste and adjust seasoning.

Crispy Cheese Top (Optional but Highly Recommended)

1. With heat off, sprinkle an even layer of shredded cheese directly over the soup
2. Place Dutch oven under the broiler (lid off, middle or upper rack)
3. Broil 1-2 minutes, watching closely, until bubbly and lightly golden
4. Let sit 30-60 seconds
5. Crack the top with a ladle and serve