



Tomato Cream Soup with **OLIVE** Ola

INGREDIENTS

- 4 tbsp extra virgin olive oil
 - 1 yellow onion, diced
 - 4 garlic cloves, diced
 - 1/4 cup tomato paste
 - 2 - 28 oz. cans whole tomatoes
 - 1 large carrot, grated
 - 2 tsp crushed red chili flakes
 - 1 tbsp fresh oregano, chopped
 - 2-3 sprigs fresh basil
 - 6 cups vegetable stock
 - 1/2 cup (or more) cashew cream
 - kosher salt & freshly ground black pepper
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- 1 bottle **OLIVE** Ola

DIRECTIONS

Heat olive oil in large, non-reactive sauce pan. Add onion and garlic. Cook until onion is completely soft and translucent, about 10 minutes. Increase heat to medium-high; add tomato paste. Continue cooking, stirring often, until paste has begun to caramelize in spots, 5-6 minutes.

Add tomatoes with juices, shredded carrot, chili flakes, oregano, basil and vegetable stock to pot. Increase heat to high; bring to a simmer. Reduce heat to medium. Simmer until flavors meld and soup has reduced by half, 45-55 minutes.

Remove soup from heat. Discard basil sprigs. Using an immersion blender, puree soup. Stir in cashew cream. Simmer soup until flavors meld, 10-15 minutes longer. Season to taste with salt, pepper. Add more cashew cream, if desired.

Drizzle with desired amount of **OLIVE** Ola.