Tomato Basil Soup

A quick, simple, and flavorful tomato soup with fresh basil, great with grilled cheese sandwich.

Ingredients

- 28 ounce can crushed tomatoes
- 1 ½ cups plant milk
- 2 tsp agave or maple syrup
- 2 tsp balsamic vinegar
- ½ cup fresh basil leaves, chopped
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp Italian seasoning
- ½ tsp Herbes de Provence
- ½ tsp smoked paprika
- ¼ tsp black pepper
- ½ tsp red pepper flakes
- Salt to taste (optional)

Instructions

- 1. On low to medium heat, stir all of the ingredients together in a large saucepan or small pot.
- 2. Stir until well combined and allow to simmer for 5-10 minutes, until the sauce is thick. Add milk if desired and adjust seasonings to taste.
- 3. Serve with grilled cheese sandwich or salad.

Notes

* This is a mild soup; but feel free to reduce or omit the crushed red pepper flakes if you don't like a little spice.

