

EVERYTHING HERBAL
by Cheryl Jabz

Bay Leaf Tomato Soup



INGREDIENTS

- 1 onion, chopped
- 2 garlic cloves
- 2 cans crushed tomatoes
- 3 cups broth
- 2 bay leaves
- 1 tsp basil
- 1/2 cup cream (optional)

INSTRUCTIONS

1. Sauté onion and garlic.
2. Add tomatoes, broth, basil, and bay leaves.
3. Simmer 25 minutes.
4. Remove bay leaves and blend if desired.
5. Stir in cream before serving.



Cheryl's Tip

For extra flavor, serve with crusty bread or a grilled cheese sandwich.



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