

Tomato Soup

Ingredients:

2 tbsp butter
1 cup carrots
1/2 cup green onion, diced
1 (28 oz can) crushed tomatoes
3 cups vegetable broth
Optional: Shredded parmesan
cheese

Directions:

1. In a medium pot, melt butter. Add carrots and onions to butter, cook down for 5 minutes.
2. Add crushed tomatoes and broth, simmer for 25 minutes.
3. Blend soup to desired consistency using emersion blender, or regular blender.
4. Top with optional cheese, and enjoy!

