

Tomato Basil Soup

Recipe By Chef Zissie



Cooking and Prep:  30
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat,

Passover, Sukkot, Yom Kippur

Diet: Gluten Free, Low Fat,

Low Carb

Source: OU Kosher

This is an amazingly quick recipe IF you have really good chicken stock or leftover chicken soup. It's important to have a really good base to have a flavorful soup!

Ingredients (7)

Main ingredients

- 1 tablespoon **Bartenura Extra-Virgin Olive Oil**
- 2 leeks, finely chopped
- 1/2 red chili pepper, seeds removed for less heat
- 2 tablespoons **Gefen Honey**

- 2 cans crushed tomatoes
 - 8 cups **Empire Chicken Broth** or other chicken stock
 - 1 cup fresh basil
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Start Cooking

For the Soup

1. Prepare pot on high heat. Add olive oil and allow to get hot. Add leeks and chili pepper and mix well. Let cook for 5 minutes, mixing periodically.
2. Add the rest of ingredients, except basil. Bring to boil and turn down the heat. Let cook for 20 minutes.
3. Remove from heat and add fresh basil when ready to serve. Add salt to taste.

Note:

If you have a stock that doesn't have much flavor, your soup won't either. So always try to have stock in your freezer or make this when you have leftover chicken soup (which you strain, and then follow this recipe!)

About Chef Zissie

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<https://www.ou.org/life/food/recipes/>.