



TOMATO SOUP

Creamy tomato soup using Rich's® Plant Based Cooking Creme Naturally Flavored, a great way to expand your soup menu!

Yield: Makes 1 gallon; approx. 16

INGREDIENTS

1 lb	Standard Mirepoix (8 oz Diced Onion, 4 oz Diced Celery, 4 oz Diced Carrot)
4 Each	Garlic Cloves, Minced
3 qt.	Vegetable Stock
9 oz	Roux (5 oz Flour, 4 oz oil)
2 lb	Plum Tomatoes, Chopped (Fresh in Season or Canned)
24 oz	Tomato Puree
2 C	 Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#06990)

Corn chips or Popcorn for Garnish

DIRECTIONS

- 1 Using a large saucepan, add a small amount of olive oil and heat.
- 2 Add mirepoix and garlic, and sweat vegetables over medium-high heat for 8-10 minutes, or until tender.
- 3 Add stock and bring to a boil.



- 4 Whisk in roux, blending well.
- 5 Add tomatoes and tomato puree, and simmer for 25 minutes until tomatoes are cooked.
- 6 Remove from heat and strain soup through a food mill.
- 7 Add Plant Based Cooking Creme Naturally Flavored and whisk to blend.
- 8 Remove from heat. Garnish with corn chips or popcorn.