

Tomato, Basil and Cheddar Soup by Lynn's Recipes



Lynn demonstrates how to make a delicious Tomato, Basil and Cheddar Soup perfect for a cold winter day. Pair with a grilled cheese sandwich and you have a great lunch or dinner.

Ingredients:

- 2 (28 ounce) cans of diced tomatoes
- 1 yellow onion, chopped
- 2 cloves garlic, chopped
- 1 teaspoon olive oil
- 2 cups vegetable broth
- 1 cup plain Greek yogurt
- 1 cup cheddar cheese, grated
- ½ cup basil, chopped and loosely packed
- 2 teaspoons oregano
- 1 teaspoon sugar
- Salt and pepper to taste

Over medium heat, add the olive oil to a large pot. Add the chopped onion and allow to cook until tender, about 3-4 minutes. Add the chopped garlic and cook for an additional 2 minutes. Pour in the two cans of tomatoes (juice and all) and the vegetable stock. Stir in the basil, oregano, sugar, and salt and pepper. Place the lid on the pot and allow to simmer 10 minutes. Stir in the Greek yogurt and cheddar cheese until well blended. Use either an immersion blender or food processor to puree the soup, if you desire a smooth texture. Garnish with chopped basil and grated cheddar cheese, if desired.

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