



*The Pioneer Woman*

by Ree | The Pioneer Woman  
in Soups

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## Tomato Soup with Parmesan Croutons

Prep: 10 mins  
Cook: 30 mins

Level: Easy  
Serves: 12

### Description

Scrumptious, simple tomato soup with the most delectable croutons you'll ever eat!

### Ingredients

- SOUP
- 1 Tablespoon Butter
- 1 Tablespoon Olive Oil
- 1 clove Garlic, Minced Fine Or Grated
- 1 whole Onion, Finely Diced
- 3 whole Large Carrots, Peeled And Finely Diced
- 2 Tablespoons Tomato Paste
- 3 cans (28 Ounces Each) Whole Tomatoes
- 32 ounces, fluid Vegetable Or Chicken Broth
- 1 cup Water
- ½ cups Heavy Cream
- Salt And Pepper, to taste
- 2 Tablespoons Minced Fresh Parsley
- 2 Tablespoons Chopped Fresh Basil
- Croutons
- ½ whole Baguette, Sliced Into Rounds
- ½ cups Freshly Shredded Parmesan Cheese
- Fresh Basil, For Garnish

### Preparation

In a large pot, heat butter and oil over medium-high heat, then add onion, garlic, and carrots. Stir and cook for 5 minutes. Add tomato paste and stir it in, cooking for another 2-3 minutes. Add canned tomatoes with their juice, broth, and water. Stir together and bring to a boil, then reduce the heat, cover the pot, and simmer for 15-20 minutes, longer if you have time. Use an immersion blender to puree, still leaving some texture to the tomatoes. Add cream, salt, pepper, parsley, and basil, and simmer for another 5 minutes.

To make the croutons, drizzle crostini rounds lightly with olive oil. Place little piles of Parmesan in a nonstick skillet. Place a crostini round on top of each pile. Turn on the heat to medium. Press with a spatula as you melt the cheese into each round. When set, flip to the other side to toast.

Serve soup with one or two croutons on top and a little bit of basil.

NOTE: Recipe can easily be halved!