

# CREAMY TOMATO SOUP

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## INGREDIENTS

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| 6 garlic cloves                      | black pepper  |
| 2 large onions                       | 1 tsp hot smoked paprika                                |
| 2 medium carrots                     | 1 15-ounce can crushed tomatoes                         |
| 1 28-ounce can whole peeled tomatoes | 2 tbsp Worcestershire sauce                             |
| 3 tbsp olive oil, divided            | ¼ cup sour cream or Greek yogurt, plus more for serving |
| sea salt                             |   |

## PROCEDURE

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Cut 1 garlic clove in half and set aside. Smash remaining 5 garlic cloves and peel. Peel 2 onions, 2 carrots and coarsely chop. Open and drain can tomatoes into a colander set over a large bowl to catch juices.

Heat 3 Tbsp. olive oil in a large pot or over medium. Add garlic, onion, and carrots; season with salt and pepper. Cook, stirring often, until onion is translucent and just starting to brown around the edges, 8–10 minutes.

Add paprika and stir to coat vegetables. Cook, stirring, until fragrant. Add whole tomatoes and cook, stirring often, until tomatoes start to burst and break down, 10–15 minutes.

Add can crushed tomatoes, reserved tomato juices, Worcestershire sauce, and 1 cup water to pot and season with salt and pepper. Bring to a simmer, reduce heat to low, and cook 8–10 minutes, just to help flavors meld.

Remove from heat and purée soup with an immersion blender until smooth.

Stir about ¼ cup hot soup into ¼ cup sour cream in a small bowl, then stir back into soup (for a creamier soup, feel free to add more). Taste and season with more salt and pepper, if needed.

Don't let soup come back to a boil at this point or sour cream may split.